

Yuletide Banana Bread



PREP TIME 15 Min

COOK TIME 1 Hr 5 Min

READY IN 1 Hr 20 Min

SERVINGS - 16

INGREDIENTS

- * 1 cup whole macadamia nuts, divided
- * 1/2 cup butter, softened
- * 1 cup sugar
- * 2 eggs
- * 1 1/2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/4 teaspoon salt
- * 1 cup mashed ripe bananas
- * 1/2 cup raisins
- * 1/2 cup flaked coconut

DIRECTIONS

1. In a food processor or blender, process 1/2 cup macadamia nuts until ground; set aside. Chop remaining nuts; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, salt and ground nuts; stir into creamed mixture just until moistened. Fold in bananas, raisins, coconut and chopped nuts

2. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

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