

# Tropical Banana Nut Bread

## with Macadamia Nuts, Toasted Coconut, and Pineapple

This tropical banana nut bread combines the classic flavor of bananas with the exotic notes of coconut, pineapple, and macadamia nuts. The addition of Tropical Banana Bread tea enhances the overall flavor profile, making it a unique and delicious quick bread.

**PREP TIME:** 20 minutes

**TOTAL TIME:** 1 hour 25 minutes

**COOK TIME:** 60-65 minutes

2 C all-purpose flour  
1 t baking soda  
1/2 t salt  
1/2 C unsalted butter, softened  
3/4 C brown sugar  
2 lg eggs, beaten  
2 1/3 C mashed overripe bananas

1/2 C crushed pineapple, drained  
1/2 C sweetened shredded coconut,  
toasted  
1/2 C finely chopped macadamia nuts  
1 t vanilla extract  
1/2 C brewed Tropical Banana Bread tea,  
cooled

**COMBINE DRY INGREDIENTS:** In a large bowl, whisk together flour, baking soda, and salt.

**CREAM BUTTER AND SUGAR:** In another bowl, cream together the butter and brown sugar until light and fluffy.

**ADD EGGS AND BANANAS:** Beat in the eggs one at a time, then stir in the mashed bananas, crushed pineapple, toasted coconut, finely chopped macadamia nuts, and vanilla extract.

**MIX IN DRY INGREDIENTS:** Gradually add the flour mixture to the banana mixture, stirring just until combined.

**ADD TEA:** Stir in the brewed Tropical Banana Bread tea until well incorporated.

**BAKE:** Pour batter into a greased 9x5 inch loaf pan. Bake at 350°F for 60-65 minutes, or until a toothpick inserted into the center comes out clean.

**COOL:** Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.