



Pineapple Crumb Bread

INGREDIENTS

2 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt

1 (8 ounce) can crushed pineapple
1 egg, beaten
3/4 cup milk
1/4 cup butter, melted

1/4 cup butter, cold
1/4 teaspoon ground cinnamon
1/3 cup packed brown sugar
1/2 cup all-purpose flour

DIRECTIONS

1. Preheat the oven to 350 degrees F. Grease and flour bread pan.
2. Drain pineapple, reserving juice. In small sauce pan boil pineapple juice until reduced to 1/4 cup (about 5 minutes). In small bowl, mix together egg, milk, butter, and juice. In a large bowl, stir together 2 cups flour, white sugar, baking powder and salt. Make a well in the center of the dry ingredients, and pour in the wet ingredients. Mix just until blended.
3. In a separate bowl, stir together the cinnamon, brown sugar, 1/2 cup flour. Cut in 1/4 cup cold

butter until crumbly to make the topping.

4. Spoon batter into bread pan, then spoon crushed pineapple over the batter and sprinkle with the cinnamon topping.
5. Bake for 45 to 50 minutes in the preheated oven, until a toothpick inserted in the center of the bread comes out clean. Place on wire rack and cool 10 to 15 minutes before inverting. Continue to cool on wire rack.

Makes 1 loaf

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