



## Pineapple-Pecan Loaf Bread

### INGREDIENTS

1/4 cup shortening

3/4 cup firmly packed brown sugar

1 egg

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2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

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1/3 cup frozen orange juice concentrate, thawed and undiluted

8 ounce can crushed pineapple, undrained

1/2 cup chopped pecans

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### DIRECTIONS

- Cream shortening; gradually add sugar, beating well at medium speed of an electric mixer. Add egg, beat well.

- Combine flour, soda, and salt; add to creamed mixture alternately with orange juice concentrate, beginning and ending with flour mixture. Mix after each addition. Stir in pineapple and pecans.

- Pour batter into a greased and floured 8 1/2 x 4 1/2 x 2 1/2 inch loafpan. Bake at 350 degrees F. for 50 to 55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan, and cool on a wire rack. Yield: 1 loaf.

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