

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/03/21/pineapple-nut-loaf/>

## Pineapple Nut Loaf

From: /Servings: 1 Loaf

1 3/4 cups flour

2 tsp baking powder

1/2 tsp salt

1/4 tsp baking soda

1/2 cup raisins

3/4 cup chopped pecans or walnuts

3/4 cup sugar

3 tbsp butter, softened

2 eggs, unbeaten

1/2 tsp cinnamon extract

1/2 tsp apple flavor extract

1/2 tsp pineapple extract

1 can (8 oz.) crushed pineapple,  
with juice

### Topping mixture

2 tbsp sugar

1/2 tsp cinnamon

### Notes and Tips

Preheat oven to 350 °F (176 °C), Grease 9 x 5 inches loaf pan.

Measure the flour, baking powder, salt, and baking soda into sifter; set aside. Rinse raisins with boiling water to plump them; drain well; set aside with pecan or walnuts.

In medium bowl, gradually beat sugar thoroughly into butter.

Beat in eggs, one at a time.

Add extracts, raisins and nuts.

Sift in about half the flour mixture; stir, don't beat, just until moistened and fairly smooth.

Add pineapple with liquid, stir in rest of flour mixture.

Quickly, but gently, spoon the batter into a greased 9x5 inch loaf pan. Sprinkle with a topping mixture of sugar and cinnamon.

Bake at 350 °F (176 °C) for 60 -70 minutes, or until done when tested. Turn out onto a rack.

Cool, wrap and refrigerate before serving.

I used vanilla extract instead of cinnamon and apple flavor extract.