

Easy Pineapple Bread Recipe - Tropical Sweetness in Every Bite

Pineapple Quick Bread: The 1-Hour Tropical Treat That Everyone Loves



OVEN
350°F

TIME
30 min

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INGREDIENTS

2 cups all-purpose flour - the base of the bread
1 cup granulated sugar - adds just the right amount of sweetness
1 tsp baking soda - helps the loaf rise beautifully
 $\frac{1}{2}$ tsp salt - balances and enhances flavor
2 large eggs - bind everything together
1 tsp vanilla extract - adds warmth and depth
 $\frac{1}{4}$ cup vegetable oil - for that moist, tender texture
1 can (20 oz) crushed pineapple, undrained - the star of the show

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan or line with parchment paper.
2. Mix Dry Ingredients: In a large mixing bowl, whisk together:
3. 2 cups all-purpose flour
4. 1 cup granulated sugar
5. 1 tsp baking soda
6. $\frac{1}{2}$ tsp salt
7. Combine Wet Ingredients: In a separate bowl, beat:
8. 2 eggs Then stir in:
9. 1 tsp vanilla extract
10. $\frac{1}{4}$ cup vegetable oil
11. 1 full 20 oz can of crushed pineapple, juice and all
12. Mix & Bake: Gradually add the wet mixture to the dry, stirring until just combined. Do not overmix-a few lumps are okay!
13. Pour the batter into your prepared pan and smooth the top.
14. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
15. Cool and Enjoy: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Slice and devour!

TIPS FOR SUCCESS

Use undrained pineapple - the juice adds moisture and flavor.

Don't overmix - overworking the batter can make it dense.

Check doneness around the 50-minute mark with a toothpick.

Try mixing powdered sugar with a little pineapple juice. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pineapple-bread-recipe-tropical-sweetness-in-every-bite/>