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## Grandma's Easy Pineapple Bread Recipe Is Unbelievably Moist



Who doesn't remember their grandma pulling a warm loaf of [sweet bread](#) out of the oven? From [date bread](#) to [banana bread](#) to [gingerbread](#) to [lemon poppy seed](#) to [chocolate](#), sweet dessert bread comes in all varieties. This easy pineapple [bread recipe](#) gets its moistness from crushed pineapple. The bread is so moist that it doesn't need a glaze. Serve with a cup of coffee or tea for [dessert](#) or a [snack](#).

**Cuisine:** American

**Prep Time:** 10 minutes

**Cook Time:** 1 hour

**Total Time:** 1 hour and 10 minutes

**Servings:** Makes 1 loaf

### Ingredients

- 1/2 cup (8 tablespoons) butter, melted
- 1 cup [granulated sugar](#)
- 2 eggs
- 2 cups [flour](#)
- 1 teaspoon [baking powder](#)
- 1/2 teaspoon [baking soda](#)
- 1/4 teaspoon salt
- 1 can (8 ounces) [crushed pineapple](#), drained
- 1 teaspoon [vanilla](#)

### Here's how to make it:

1. Beat together the butter and sugar with an [electric mixer](#). Add the eggs and vanilla and beat until well combined. Stir in the pineapple.
2. In a bowl, whisk together the flour, baking powder, baking soda and salt. Add the dry ingredients to the wet ingredients until just combined.
3. Pour the batter into a 9x5-inch [loaf pan](#) that's been sprayed with nonstick cooking spray. Bake in a preheated 350-degree F oven for about 1 hour or until a toothpick comes out clean. Cool about 10 minutes before removing from the pan to cool completely.