

Strawberry Pineapple Bread

- 1 10oz package frozen strawberries
- 1 8oz can crushed pineapple, drained
- 4 eggs, beaten
- 1 1/4 cups vegetable oil
- 2 cups cane sugar
- 1 1/2 cups unbleached flour
- 1 cup whole wheat flour
- 1/2 cup ground chia seeds
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 3/4 cup chopped walnuts
- 3/4 cup chopped macadamia nuts

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 5x9 inch loaf pans.

In a bowl, mix the strawberries, pineapple, eggs, oil, and sugar. In a separate bowl, stir together the flours, chia, baking soda, salt, and cinnamon. Mix the flour mixture into the bowl with the fruit until evenly moist. Fold in walnuts and macadamia nuts. Divide the batter between the prepared loaf pans.

Bake approximately 1 hour in the preheated oven, until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.