Extracted from - <https://30seconds.com/food/tip/46454/Grandmas-Easy-Pineapple-Bread-Recipe-Is-Unbelievably-Moist#amp_tf=From%20%251%24s&aoh=16569619259983&csi=0&referrer=https%3A%2F%2Fwww.google.com&ampshare=https%3A%2F%2F30seconds.com%2Ffood%2Ftip%2F46454%2FGrandmas-Easy-Pineapple-Bread-Recipe-Is-Unbelievably-Moist>

# Grandma's Easy Pineapple Bread Recipe Is Unbelievably Moist



**Who doesn't remember their grandma pulling a warm loaf of**[**sweet bread**](https://30seconds.com/search/sweet%20bread)**out of the oven?** From [date bread](https://30seconds.com/search/date%20bread) to [banana bread](https://30seconds.com/search/banana%20bread) to [gingerbread](https://30seconds.com/food/tip/35725/Amish-Gingerbread-Loaf-Cake-A-Moist-Gingerbread-Recipe-From-the-Pennsylvania-Dutch) to [lemon poppy seed](https://30seconds.com/food/tip/16652/Lemon-Poppy-Seed-Loaf-Cake-Recipe-Easy-5-Ingredient-Lemon-Cake-Recipe) to [chocolate](https://30seconds.com/food/tip/12776/Moist-Chocolate-Pound-Cake-Recipe-This-Chocolate-Pound-Cake-Recipe-Would-Make-Grandma-Proud), sweet dessert bread comes in all varieties.

This easy pineapple [bread recipe](https://30seconds.com/food/category/breadmuffins/) 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](https://30seconds.com/food/category/snacks/) or a [snack](https://30seconds.com/food/category/snacks/).

**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](https://www.amazon.com/s?k=granulated+sugar&crid=15W3DCR1I5JQF&sprefix=granulated+sug%2Caps%2C291&tag=30secondmom09-20&ref=nb_sb_noss_2)
* 2 eggs
* 2 cups [flour](https://www.amazon.com/s?k=all+purpose+flour&crid=JMVGWUDK18JR&sprefix=all+purpose+flo%2Caps%2C288&tag=30secondmom09-20&ref=nb_sb_noss_2)
* 1 teaspoon [baking powder](https://www.amazon.com/s?k=baking+powder&crid=D04IA32RS4R0&sprefix=baking+powd%2Caps%2C221&tag=30secondmom09-20&ref=nb_sb_noss_2)
* 1/2 teaspoon [baking soda](https://www.amazon.com/s?k=baking+soda&crid=YXPT67YT7Y3F&sprefix=baking+so%2Caps%2C215&tag=30secondmom09-20&ref=nb_sb_noss_2)
* 1/4 teaspoon salt
* 1 can (8 ounces) [crushed pineapple](https://www.amazon.com/s?k=crushed+pineapple&crid=1NF1PR0UTR4D8&sprefix=crushed+pinea%2Caps%2C687&tag=30secondmom09-20&ref=nb_sb_noss_2), drained
* 1 teaspoon [vanilla](https://www.amazon.com/s?k=vanilla+extract&crid=1JD34E61BNQPA&sprefix=vanilla%2Caps%2C249&tag=30secondmom09-20&ref=nb_sb_ss_ts-doa-p_1_7)

**Here's how to make it:**

1. Beat together the butter and sugar with an [electric mixer](https://www.amazon.com/s?k=electric+mixer&crid=3CXR3HPJO2CEH&sprefix=electric+mix%2Caps%2C229&tag=30secondmom09-20&ref=nb_sb_noss_2). 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](https://www.amazon.com/s?k=loaf+pans&crid=3VDEW4PORMVA8&sprefix=loaf+pa%2Caps%2C236&tag=30secondmom09-20&ref=nb_sb_noss_2) 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.