



Pixie Tangerine Bread with South African Baby Pineapples

Ingredients:

3 diced South African baby pineapples
1 cup water
1 egg
1/4 cup Butter melted
2 tbsp. Ojai pixie tangerines grated zest
2 1/2 cups all-purpose flour
3/4 cup white sugar
3/4 cup wheat germ
3 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda

Preparation:

1. Preheat oven to 350°F.
2. Grease a 9 x 5 inch loaf pan.
3. In a medium bowl, combine pineapple, water, egg, butter and grated tangerine zest. Set aside.
4. In a large bowl, combine flour, sugar, wheat germ, baking powder, salt and baking soda.
5. Make a well in the center, and pour in pineapple mixture.
6. Stir just until blended.
7. Pour batter into greased 9 x 5 inch loaf pan. Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool in pan 15 minutes.
9. Remove from pan and cool completely on a wire rack.