

Coconut Bread

from <http://believablebaking.blogspot.com>

Prep Time: 30 Minutes

Bake Time: 1 Hour (+/- 20 mins)

Average Cost: \$4.14 per 9 x 5 Loaf

Bake Temp: 350°

Makes: 1 Loaf

Ingredients:

2 Eggs
1 1/4 C. Milk
1 tsp. Vanilla
2 1/2 C. Bread Flour (Substitute All-purpose if you wish)
1/2 tsp. Salt
2 tsp. Baking Soda
1 1/2 tsp. Cinnamon, Ground
1 C. Sugar
1 1/2 C. Coconut, Shredded and Sweetened
6 Tbsp. Butter, softened (not melted)

Step 1. Sift together bread flour, salt, baking soda and cinnamon so that there are no clumps and mixed evenly. Add sugar and coconut and mix thoroughly.

Step 2. In separate bowl, whisk the eggs, milk and vanilla together with a fork.

Step 3. Make a well in the dry ingredients and pour milk mixture into well. Stir until just combined, then add the butter. Stir gently until evenly mixed, but be careful not to over mix.

Step 4. Spray your 9 x 5 bread pan with nonstick spray, then layer parchment paper on the bottom only and then spray again. Pour batter into pan evenly and place in oven. Bake until the top is golden and toothpick inserted comes out clean, about an hour.

Step 5. Cool in pan for 10-15 minutes and then let cool on rack. Spread a bit of butter on a slice and enjoy!