



Coconut Bread

Ingredients (fills one 10 x 4 loaf tin):

2 1/2 cups plain flour

2 tsp baking powder

1 1/2 cups caster sugar

2 tsp cinnamon

2 cups desiccated coconut

2 eggs

1 1/4 cups milk

1 tsp vanilla extract

1/2 teaspoon coconut extract (optional - as hard to find this side of the pond)

1/3 cup melted butter



1) Dry mix - Into the bowl of your stand mixer add the flour, baking powder, caster sugar, cinnamon and finally desiccated coconut and stir on a low speed to ensure everything is evenly mixed.

2) Wet mix - Next, make a small well in the middle of the dry mix and add the eggs, milk, vanilla and coconut extracts (if you are using them both). Stir on a slow speed until all the flour is moistened, but careful not to over-mix. The less you mix the softer the bread will come out!

3) Butter it up - Finally pour in the melted butter and stir until just combined. Ta-dah the batter is ready. Wasn't that nice and easy?

4) A little bit of prep - Preheat your oven to 180 °C (350 F) and whilst you wait for the oven to heat up grease and flour your loaf tin. This will ensure it comes out in one piece later. Once your tin is ready add in the batter, which should reach about 3/4 of the way up the side of your tin.

5) Bake - Place the bread in the oven for around an hour, although I'd check it with a skewer after about 50 minutes. As soon as a skewer poked into the middle comes out clean you are all done baking.

6) Cool - Leave the bread to cool in the tin for about 5 minutes. If you try and get it out of the tin straight away it is liable to fall apart. Then carefully slide a pallet knife around the edge of the loaf to free it and turn it out onto a cooling rack.

7) Enjoy! - If you can't wait coconut bread is super tasty hot out of the oven, although will be easier to slice when cool. My personal favourite way to enjoy it is toasted with a little butter and a cup of good coffee (and a copy of Martha Stewart Weddings to browse).