

# Tahitian Coconut Sweet Bread

Makes 10 servings

## Ingredients:

- Cooking spray
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1 cup coconut milk
- 2 eggs
- 1/4 cup melted butter
- 1/2 cup shredded coconut



## Directions

1. Preheat oven to 350°F. Spray a standard-size loaf pan with cooking spray.
2. In a bowl, mix flour, baking powder, salt, and sugar.
3. In another bowl, whisk coconut milk, eggs, and melted butter.
4. Combine wet and dry ingredients. Fold in shredded coconut.
5. Pour into loaf pan and bake 45–50 minutes until golden and set. Allow to cool before slicing.

## Cooking Tidbit

Coconut palms are often called the “tree of life” in tropical regions because nearly every part of the tree can be used. Amazingly, coconuts can float across oceans for months and still sprout when they reach shore.