



coconut loaf.

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup dessicated coconut.
1 cup self-raising flour.
1/2 cup caster sugar.
3/4 cup milk.

Instructions

Preheat oven to 180*c and grease a loaf tin 14 by 21cm. Combine all ingredients and mix well with a wooden spoon. Pour into tin and bake for 40 minutes. Turn out onto wire rack and serve warm.

variations

- Substitute coconut for banana, though ensure to add an extra half cup of flour to absorb the moisture.
- Add frozen or fresh raspberries to mixture after mixing all other ingredients together.
- To make a healthier version of this substitute the flour for wholemeal flour, the sugar for honey and the milk for soy milk.
- For extra moisture add an egg. This will also ensure the bread will be less crumbly as it will help the ingredients stick together.
