



Butter Free Forest Fruit Coconut Loaf

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 loaf:

- 150g black orest fruit berries (frozen is fine)
- 350ml coconut milk
- 125g dessicated coconut + extra for topping
- 150g sugar
- 175g self raising flour
- 1 egg
- 1 tsp vanilla extract

Instructions

1. Pour the milk into a bowl and stir in the coconut. Leave for about half an hour.
2. In another bowl, gently whisk the egg with the vanilla and coconut mixture.
3. Sift in the flour, folding carefully until mixed through, then stir in the berries.
4. Pour into a lined loaf pan, scattering extra coconut on top if desired. Bake at 180 degrees C for 45-50 minutes or until you can pull a skewer out clean.