

## **Banana Coconut Bread**

1 cup Granulated Sugar  
8 tablespoons (1 stick) unsalted butter, room temperature  
2 large eggs  
3 ripe bananas  
1 tablespoon milk  
1 tsp ground cinnamon  
1 cup sweet shredded coconut  
2 cups all-purpose flour  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt

Preheat oven to 325 degrees F. Butter a 9x5x3 inch loaf pan.  
Cream the sugar and butter in a large mixing bowl until light and fluffy.  
Add the eggs one at a time, beating well after each addition.  
In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon.  
In another bowl, mix together the flour, baking powder, baking soda & salt.  
Add the banana mixture to the creamed mixture and stir until combined.  
Add the dry ingredients, mixing just until flour disappears.  
Fold in the coconut, saving about 2 tablespoons for the top.  
Pour batter into greased and floured pan and bake 1 hour to 1 hour 10 minutes until a toothpick, inserted in the center comes out clean.  
Set aside to cool on a rack for 15 minutes.  
Remove bread from pan, invert onto rack and cool completely before slicing.

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