



Coconut Banana Bread

Recipe inspiration from [My Kitchen Addiction](#) (HEAVILY modified based on what I had on hand)

(Makes 1 loaf)

Ingredients

- 1/2 cup vegetable oil
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 1/2 cups self rising flour (use all purpose and increase baking soda to 1 tsp)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 medium overripe bananas, mashed (about 1 cup)
- 1 cup light coconut milk
- 1 cup sweetened flaked coconut (or shredded coconut)

Directions

Preheat the oven to 350°F. Lightly grease a 9 by 5-inch loaf pan and set aside.

*I used 4 mini loaf pans, as you can see.

In the bowl using a wooden spoon mix the oil and sugar. Add the eggs, one at a time, beating after each addition.

Stir in the vanilla and almond extract.

Whisk together the flour, baking powder, baking soda, and salt in a mixing bowl. In a separate bowl, stir together the mashed banana and the coconut milk.

Gradually mix in the dry ingredients alternately with the wet ingredients. Start and end with the dry mixture. Mix until just combined. Stir in the flaked coconut.

Pour the batter to the prepared baking pan.

Bake for 1 hour – 1 hour and 15 minutes, when a toothpick inserted in the center of the loaf comes out clean.

*Adjust time if you use mini loaf pans. Mine took about 45 minutes.

Not sure if I can give somebody else's recipe for our cookbook. It is on Pinterest. My advice - Try it, you won't be disappointed.

Gillian