

## Coconut Banana Bread

*This is great for morning tea or an afternoon snack. Great way to use up old bananas*

### Ingredients:

#### *Dry Ingredients*

1½ cups plain flour  
1 teaspoon baking powder  
1 teaspoon bicarbonate soda  
1 cup firmly packed brown sugar  
1 cup desiccated coconut

#### *Wet ingredients*

270 ml can coconut cream  
2 eggs  
3 bananas, roughly chopped  
1 teaspoon vanilla essence

### Method:

1. Preheat oven to 160°C
2. Lightly grease a 6cm deep, 15cm by 24cm loaf pan.
3. Sift flour, baking powder and bicarbonate soda into a bowl. Add sugar and coconut. Stir to combine.
4. Place coconut cream, eggs, and vanilla together and whisk to combine. Fold this into the flour mixture along with the banana.
5. Bake for 1 hour 15 minutes or until a skewer inserted in the centre comes out clean.
6. Stand in pan for 10 minutes then turn out on a wire rack to cool.