

CHERRY COCONUT BANANA BREAD

I n g r e d i e n t s

- * 1 1/2 cups all purpose flour
- * 1 1/2 teaspoon baking powder
- * 3/4 cup granulated sugar
- * 1/2 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1/2 cup melted butter
- * 1/2 cup chopped walnuts
- * 1/2 cup desiccated coconut
- * 1/2 cup glace/candied cherries
- * 2 teaspoons vanilla extract
- * 3 overripe mashed bananas
- * 2 eggs
- * orange or lemon zest



D i r e c t i o n s

1. Preheat the oven to 325F. Grease a 9" x 5" loaf tin and coat with a small amount of flour to prevent sticking.
2. Toast the desiccated coconut in oven at about 350F for 10-15 minutes. Check frequently as coconut burns easily.
3. Mix the flour, baking powder, baking soda and salt together.
4. In a large mixing bowl mix together the butter and sugar. Add in the eggs and beat well. Add in the bananas, cherries, coconut, walnuts, vanilla and zest and mix well.
5. Mix the dry ingredients into the wet ingredients thoroughly.
6. Pour the mixture into the prepared loaf tin and bake for 1 hour or until a toothpick inserted into the center comes out clean.
7. Allow the banana bread to cool for 10-15 minutes in the loaf tin. Then carefully tip it out onto a cooling rack. Allow to cool fully before eating as this recipe tastes best cool!

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