

# COCONUT & ALMOND BANANA BREAD

## I n g r e d i e n t s

- \* 1 cup all purpose flour
- \* 1/4 cup sugar
- \* 1/4 cup melted butter
- \* 1 teaspoon baking powder
- \* 1 teaspoon baking soda
- \* 2 ripe mashed bananas
- \* 1/2 cup sliced almonds
- \* 1/2 cup dried coconut
- \* 1 teaspoon vanilla extract



## D i r e c t i o n s

1. Preheat the oven to 375F. Grease and flour a loaf pan.
2. Mix the flour, baking soda, baking powder, sugar with the melted butter.
3. Add the mashed bananas to the flour mixture to form a smooth batter.
4. Stir in the almonds, coconut and vanilla extract.
5. Pour the batter into the prepared loaf pan. A sprinkle of extra sliced almonds on the top of the mixture adds a nice touch!
6. Bake at 375F for 40 minutes or until the a toothpick inserted in the centre comes out clean.
7. Allow to cool in the loaf pan for 10 minutes before placing the loaf on a wire cooling rack to cool fully.

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