



Banana Coconut Loaf

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

A very attractive loaf and a flavor to match

Ingredients

- - 2 eggs - 1 cup white sugar - ½ cup butter
- melted - 1 cup mashed bananas - ½ teaspoon almond extract - 1 ½ cups all-purpose flour - ½ cup flaked coconut - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ cup chopped walnuts - ½ cup maraschino cherries
- chopped

Instructions

1. Mix together flour
2. coconut
3. baking powder
4. baking soda
5. salt
6. chopped walnuts
7. and cherries. Break eggs in a mixing bowl
8. and beat until light and frothy. Add sugar and melted butter or margarine. Beat well. Stir in mashed banana and flavoring. Add flour mixture
9. and stir just to combine. Spoon into greased 9x5x3 inch loaf pan. Bake at 350 degrees F (175 degrees C) for 1 hour
10. or until a toothpick inserted in center comes out clean. Let stand for 10 minutes
11. and remove from pan. Cool.