



## coconut milk banana bread;

1. (koh-koh-nut meelk bah-nah-na buh-red) *noun*. Moist banan bread with a hint of coconut.
2. Produces 12 Servings.
3. Preparation 1 hour 10 mins.
4. Oven temperature set to 350.

## Ingredients;

- |                              |                          |
|------------------------------|--------------------------|
| ¾ c. full cream coconut milk | ¾ c. brown sugar         |
| 2 eggs                       | ¼ tsp. cinnamon          |
| ½ tsp. salt                  | 2 Tbsp. honey            |
| 3 ripe bananas, mashed       | ½ c. quick cooking oats* |
| 2 c. flour                   | 2 tsp. baking powder     |
| sugar for sprinkling         |                          |

\*coarsely chop old fashioned oats in a food processor

## Instructions;

1. Line a loaf pan with parchment paper and grease with cooking spray.
2. Whisk together coconut milk, sugar, eggs, cinnamon, salt, and honey in a large bowl with an electric mixer until creamy and combined.
3. In a bowl, mash the bananas. Then mix in oats, flour, and baking powder and mix until thoroughly combined.
4. Transfer batter into the prepared pan. Sprinkle the top with sugar and bake for 1 hour.
5. Serve room temperature, toasted with butter, or with a strawberry cheesecake sauce (combine pureed strawberries and sugar with cream cheese). Freezes well.