

## Coconut Almond Bread

Coconut Almond Bread is a moist coconutty bread with a hint of almond. Perfect for breakfast, dessert, or just for a sweet treat!

2 eggs  
1 cup sugar  
½ cup shortening  
1 tsp. coconut extract  
½ c. buttermilk  
½ tsp. salt  
½ tsp. baking powder  
¼ tsp. baking soda  
1½ c. flour  
½ c. coconut  
½ c. chopped almonds  
**\*Topping:**  
½ c. sugar  
¼ c. water  
1 Tbsp. butter  
1 tsp. almond extract

Beat eggs, sugar, shortening, and extract together. Slowly mix in buttermilk and dry ingredients. Pour into a bread pan coated in cooking spray. Bake for 60 to 70 minutes at 325 degrees until knife comes out clean.

While baking boil sugar and water for a few minutes. Remove from heat and add butter and extract. Pour over cooked bread and let set for two hours before removing from pan.

\*I did NOT put the glaze on this bread, but my sweet better half thought it was a bit on the dry side, so it might be advisable to do this.... I simply sugared the top with some granulated sugar😊.

Ro McDonald