

Edna's Coconut Loaf

Ingredients: -

50g/2oz – coconut

150ml/¼ pint – milk

100g/4oz - margarine or low fat alternative

225g/8oz - caster sugar

225g/8oz - self raising flour

2 - large eggs, well beaten

Method: -

Soak the coconut in the milk for two hours.

Cream margarine or low fat alternative and sugar together, gradually add the eggs beating well.

Fold in flour, mix in coconut and milk until it forms a dropping consistency. A little more milk may be required.

Line a well greased 2lb loaf tin, pre-heat oven to 180°C/350°F/gas mk 4.

Pour mixture into loaf tin and bake for $\frac{3}{4}$ to 1 hour until risen and golden, (to check if cooked, insert a small pointed knife into the top until it come away clean.