

Bajan Coconut Bread

- 1 small fresh coconut
- 2 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup, plus 1 teaspoon, sugar
- ½ cup (1 stick) unsalted butter, softened
- 2 eggs
- ½ teaspoon vanilla
- About 1/4 cup milk

Preparation

1. Using an icepick, pierce the three soft spots on the coconut. Drain the liquid and store in the refrigerator. Break the coconut into chunks and grate the flesh into a small bowl. You need at least 1 cup; more is even better.
2. Heat the oven to 325 degrees. Grease a 9-by-5-inch loaf pan.
3. In a small bowl, stir together the flour, baking powder, salt and coconut flakes.
4. In a large bowl of an electric mixer, cream 1/2 cup of the sugar with the butter until light and fluffy. Beat in the eggs, then the vanilla.
5. Measure out 1/4 cup of the coconut milk and combine it with the milk. Add the liquids to the egg mixture, alternating with the dry ingredients and stirring just until all the ingredients are blended. Spread into the prepared pan.
6. Sprinkle the teaspoon of sugar over the dough and bake for 45 to 50 minutes, until a toothpick inserted in the center comes out clean. Cool on a rack before slicing.