

cathy gillen thacker

Banana Coconut Pecan Bread

This is a favorite breakfast bread and great for snacking or putting in packed lunches. Tightly wrapped, it will keep well in the refrigerator for several weeks.

2 cups all-purpose flour	½ teaspoon salt
¾ cup sugar	2 medium or 1 cup mashed bananas
½ cup softened butter	¼ cup orange juice
2 eggs	1 cup flaked coconut
1 teaspoon baking soda	¾ cup chopped Pecans
1 teaspoon vanilla	

Preheat oven to 350 degrees. Combine flour, sugar, butter, eggs, baking soda, vanilla and salt. Beat with mixer for 2 to 3 minutes, until well mixed. Add bananas and orange juice. Mix well. Stir in coconuts and pecans. Spread into two greased loaf pans. (Although the batter can fit in one loaf pan, it will cook more evenly if the batter is divided into two pans.) Bake for 45 minutes or until toothpick inserted in center comes out clean. Cool for ten minutes and then remove from pans

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