

CRANBERRY COCONUT BREAD

4 eggs
1 cup oil
1 cup buttermilk
3 cup flour
1/2 tsp. baking soda
1 cup coconut
2 cups sugar
2 tsp. coconut extract
1 cup chopped cranberries
1/2 tsp. baking powder
1/2 tsp. salt

Cream eggs, sugar and oil and coconut extract in the Bosch bowl with the whips. In a separate bowl combine dry ingredients. Pour buttermilk into blender with cranberries, and blend only long enough to chop berries. Do not puree. Combine all ingredients together in the Bosch bowl and mix only until just blended. Pour into 2 greased bread pans. Bake in a 375 degree F. oven for 45 to 60 min. Let cool on a rack.

BOSCH KITCHEN CENTRE
Healthykitchens.com