



Coconut Bread



2 loaves



2 hours

INGREDIENTS

- 6 cups all-purpose flour
- 1 packet (2 ¼ tsp) active dry yeast
- 1 cup warm water
- 1 can (13.5 oz) coconut milk
- 2 tbsp sugar
- 1 tsp salt
- 2 tbsp liquid coconut oil

DIRECTIONS

- In a small bowl, dissolve the yeast and sugar in the warm water. Let it sit for 10 minutes until it's frothy.
- In a large mixing bowl, combine the flour and salt.
- Add the yeast mixture, coconut milk, and coconut oil to the flour. Mix until a dough forms.
- Knead the dough on a floured surface for about 8 minutes until it's smooth and elastic.
- Place it in a greased bowl, cover with a damp cloth, and let it rise in a warm spot for 1 hour (or until doubled).
- Punch the dough down and divide it into two loaves. Place them in greased loaf pans.
- Let them rise for another 30 minutes.
- Bake at 375°F for 30–35 minutes until the tops are golden brown.