

Banana Bread with Coconut & Chocolate
From Chez Chloe @ wendyellenthomas.com



175 g all purpose flour

2 tsp baking powder

½ tsp baking soda

½ tsp salt

30 g shredded coconut

100g chopped chocolate (I use dk but use what you like...)

125g unsalted butter, melted

100g sugar

50g brown sugar (or all white if you don't have brown on hand)

2 large eggs

3-4 sticky over ripe bananas (about 300g without skin)

1 tsp vanilla extract

1 tsp rum

powdered sugar for dusting

optional – 60g walnuts, chopped

Loaf tin is buttered and floured or I like to use a 10x2 inch cake tin... and I line with baking paper and a little butter.

Preheat oven to 350°F or 170°C.

Put flour, baking powder, baking soda, salt in a medium bowl and combine.

Mix melted butter and sugar and beat till well-blended.

Beat in eggs one at a time. Add mashed bananas.

With a wooden spoon or rubber scraper add and mix in vanilla, rum, coconut and chocolate.

Add flour mixture, a third at a time, stirring well after each bit.

Scrape into loaf pan or cake tin and bake for 1-1 ¼ hours.

Cake should brown lightly. Done when a toothpick comes out clean.

Cool on a rack.

Serves 8-10.....(or 4 if they each have 2-3 pieces)

Original recipe adapted from N. Lawson's 'The Domestic Goddess'