

Hazelnut Chocolate Butterscotch Coconut Quick Bread

1 C hazelnuts, toasted and chopped
1 C chocolate chips
1 C butterscotch chips
2 C all-purpose flour
1 C sugar
1 t baking powder
1/2 t baking soda
1/2 t salt

1 C buttermilk
1/2 C unsalted butter, melted
2 lg eggs
1 t vanilla extract
1/2 C strong [HazelScotch ChoCoCoNut](#) tea, cooled
1/2 C coconut cream
1/2 C shredded coconut

PREHEAT YOUR OVEN TO 350°F. Grease a 9x5 inch loaf pan.

IN A LARGE BOWL, whisk together the flour, sugar, baking powder, baking soda, and salt.

IN ANOTHER BOWL, mix the buttermilk, melted butter, eggs, vanilla extract, coconut cream, and cooled tea until well combined.

POUR THE WET INGREDIENTS into the dry ingredients and stir until just combined. Be careful not to overmix.

FOLD IN THE HAZELNUTS, chocolate chips, butterscotch chips, and shredded coconut.

POUR THE BATTER into the prepared loaf pan and smooth the top.

BAKE for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

Let the bread cool in the pan for about 10 minutes, then transfer to a wire rack to cool completely.

Coconut Glaze

1 C confectioners' sugar
2-3 T coconut milk (or more if needed for desired consistency)

1/2 t vanilla extract
1/4 C shredded coconut (optional, for garnish)

IN A MEDIUM BOWL, whisk together the confectioners' sugar, coconut milk, and vanilla extract until smooth. If the glaze is too thick, add more coconut milk, one teaspoon at a time, until you reach the desired consistency.

ONCE THE QUICK BREAD IS COMPLETELY COOLED, drizzle the glaze over the top.

SPRINKLE SHREDDED COCONUT on top of the glaze for extra texture and flavor, if desired.

LET THE GLAZE SET for about 10-15 minutes before slicing and serving.

Adjusting for Smaller Loaf Pans

Number of Pans:

- The original recipe is for a 9x5 inch loaf pan, which has a volume of about 8 cups.
- Each 5.75" x 3" loaf pan has a volume of about 2 cups.
- Therefore, you can divide the batter into **4 smaller loaf pans**.

Baking Time:

- Smaller loaves will bake faster. Typically, they will take about **25-35 minutes** to bake.
- Start checking for doneness at the 25-minute mark. Insert a toothpick into the center of each loaf; if it comes out clean or with a few crumbs, the loaves are done.

Instructions:

1. **Preheat your oven** to 350°F (175°C). Grease the 5.75" x 3" loaf pans.
2. **Prepare the batter** as per the original recipe.
3. **Divide the batter** evenly among the 4 smaller loaf pans.
4. **Bake** for 25-35 minutes, checking for doneness starting at 25 minutes.
5. **Let the loaves cool** in the pans for about 10 minutes, then transfer to a wire rack to cool completely.