

# Pineapple Coconut Bread

## with Toasted Coconut Glaze

This tropical-inspired quick bread is bursting with the flavors of pineapple and coconut. Infused with Samantha S's Low Caf Tropics tea, it offers a delightful escape to the islands. The toasted coconut glaze adds a sweet, crunchy finish that perfectly complements the moist bread.

**PREP TIME:** 15 minutes

**TOTAL TIME:** 1 hour 10 minutes

**COOK TIME:** 50-55 minutes

2 C all-purpose flour

1 t baking powder

1/2 t baking soda

1/4 t salt

1/2 C unsalted butter, softened

3/4 C granulated sugar

2 lg eggs, beaten

1/2 C crushed pineapple, drained

1/2 C sweetened coconut flakes

1/2 C plain yogurt

1 t vanilla extract

1/2 C brewed Samantha S's Low Caf Tropics tea, cooled

**PREHEAT OVEN** to 350°F. Grease a 9x5 inch loaf pan.

**COMBINE DRY INGREDIENTS:** In a large bowl, whisk together flour, baking powder, baking soda, and salt.

**CREAM BUTTER AND SUGAR:** In another bowl, cream together the butter and granulated sugar until light and fluffy.

**ADD EGGS AND PINEAPPLE:** Beat in the eggs one at a time, then stir in the crushed pineapple, coconut flakes, yogurt, and vanilla extract.

**MIX IN DRY INGREDIENTS:** Gradually add the flour mixture to the pineapple mixture, stirring just until combined.

**ADD TEA:** Stir in the brewed Samantha S's Low Caf Tropics tea until well incorporated.

**BAKE:** Pour batter into the prepared loaf pan. Bake for 50-55 minutes, or until a toothpick inserted into the center comes out clean.

**COOL:** Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

## Toasted Coconut Glaze

1/4 C coconut milk

1/4 C corn syrup

1/4 C toasted coconut flakes

**PREPARE GLAZE:** In a small bowl, whisk together the coconut milk and corn syrup until smooth. Stir in the toasted coconut flakes.

**GLAZE BREAD:** Drizzle the glaze over the cooled pineapple coconut bread before serving.