COCONUT BREAD

Ingredients:

1/2 stick (4 tablespoons) unsalted butter, room temperature
1 cup granulated sugar
3 eggs
2 teaspoons vanilla extract
3/4 cup whole milk
2 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup coconut flake

How to make it
Spray 9 x 5″ loaf pan with cooking spray. Preheat oven to 350 degrees F.
In a mixer, combine butter and sugar until light and fluffy, 2-3 minutes. Add eggs, one at a time, mixing until just combined. Add vanilla extract.
Whisk together flour, baking powder, and salt.
Add flour mixture and milk, alternating. Mix until just combined. Add coconut and pour batter into prepared pan.
Bake 1 to 1 1/2 hours until a toothpick inserted near the middle comes out clean.

Source : allrecipes.com