



Blue Willow Kitchen

Conrad's Coconut Walnut Bread

Ingredients:

4 eggs
2 cups white sugar
1 cup salad oil (I use vegetable oil)
2 teaspoons coconut flavoring
3 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup buttermilk
1 cup flaked coconut
1 cup walnut, coarsely chopped

For the syrup:

1 cup white sugar
1/2 cup water
2 tablespoons butter
1 teaspoon coconut flavoring



Directions:

1. Preheat oven to 325 degrees. Grease and flour three 7.5"x3.5" inch loaf pans (or two 9" x 5" loaf pans).
2. In a large mixing bowl, beat the eggs. Add the two cups of white sugar, oil, and 2 teaspoons of coconut flavoring and beat until pale.
3. While the egg mixture is beating, sift together the dry ingredients. Alternate adding dry ingredients with the buttermilk until just mixed.
4. Fold in the coconut flakes and walnuts. Pour into the loaf pans and bake for an hour.
5. While the loaves are baking in the oven, heat the 1 cup sugar, water and butter in a small saucepan over medium heat. Boil for five minutes. Remove from heat and stir in the coconut flavoring.
6. After taking bread out of the oven, pour the hot syrup over the warm bread and allow to stand for about four hours before removing from the pans.

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