Coconut Bread

¾ cup of half-n-half or mile

2 teaspoon coconut extract

1 Tablespoon of fruit juice extract. (I buy frozen apple juice at Walmart, let it thaw, pour it into a plastic bottle and store in the refrigerator. It will keep for six months.)

1 egg

2 Tablespoons of honey

¼ teaspoon of salt

1/3 cup of coconut flakes (I use the Great Value Organic from Walmart)

2 ¼ cups of white flour. (I prefer regular flour over bread flour, as it makes a more dense bread)

1 ½ teaspoon of regular yeast (not bread machine yeast)

1. Add all ingredients to the bread maker pan, in the order shown.
2. Bake at small-loaf (1 lbs.) setting for three hours.

(Note: there is usually a five-minute difference between small, medium and large—or 1, 1.5 & 2 lbs—loaves. If your bread machine doesn’t do small loaves, set a timer and remove the bread 5 minutes earlier than the machine indicates.)