

Blueberry and Coconut Loaf



Serves: 1-2



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1 cup self raising flour
1/2 cup almond meal
1 cup granulated sugar
1 cup shredded desiccated coconut
2 large eggs
1 teaspoon coconut oil
1 cup coconut milk
1 cup fresh blueberries / 2 tbsp desiccated coconut
to garnish

PREPARATION

1. Preheat oven to 160 ° C / 325 ° F. Grease and line a 2 1/2 " deep, 4" x 10" inch (base) loaf baking tin. Allow the lining to hang over 1" on the long sides of the tin
2. Sift flour into a large bowl. Add almond meal, sugar and desiccated coconut. Stir to combine
Whisk coconut milk , eggs and coconut oil in a jug until combined. Add to the dry ingredients and fold
3. Fold the blueberries into the batter and pour into the prepared tin. Smooth the surface and sprinkle the extra desiccated coconut on top
4. Bake for 1 hour or until a skewer inserted in the centre comes out clean. Allow to stand for 10 minutes and unmold on a rack to cool