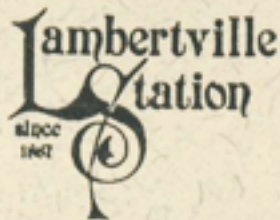


Lambertville Station Coconut Bread

1 cup lightly packed coconut
1 large egg
1-1/2 cup whole milk
1/4 tsp. almond extract
3/4 tsp. vanilla extract
3 cups sifted flour
1 cup sugar
1 tbsp. baking powder
3/4 tsp. salt

- Preheat oven to 350°
- Grease and flour a 9"x5"x3" loaf pan.
- Makes one loaf.



- *Toast coconut on a baking sheet in oven until golden, stirring frequently, 7-10 minutes, watching closely.*
- *Combine egg, milk and flavorings in medium-sized bowl. Beat until mixed well. Stir in coconut.*
- *Resift flour with sugar, baking powder and salt. Add to liquid mixture and stir only until flour is moistened. Do not over-mix. Pour into prepared pan.*
- *Bake for 55 to 60 minutes, or until tester inserted comes out clean. Loaf should be golden brown. Cool and turn out on rack. Best if enjoyed within two days.*

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