

# Lime Coconut Quick Bread

written by The Recipe Exchange | August 15, 2017

## **Ingredients**

For the bread

1/2 cup granulated sugar  
6 tablespoons coconut oil, melted  
2 large eggs  
1 cup canned coconut milk  
1 tablespoon lime zest, about 2 limes  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup sweetened shredded coconut

For the glaze

1 cup powdered sugar  
2 scant tablespoons lime juice

Topping

Lime zest  
Coconut flakes or shredded coconut (I used unsweetened flakes)

## **Directions**

Preheat oven to 350°F. Butter and flour a 8×4-inch loaf pan.

In a medium bowl, whisk sugar, coconut oil and eggs until combined. Whisk in the coconut milk and lime zest.

In a large bowl, whisk together the flour, baking powder, salt, and shredded coconut until combined. Pour in the the coconut mixture and stir until just combined. Pour into the prepared pan and bake for about 50 to 60 minutes or until a toothpick inserted comes out clean. Cool in the pan for 10 minutes then turn out and cool completely on a cooling rack.

In a small bowl, whisk together the powdered sugar and lime juice until smooth. Pour or drizzle over completely cooled bread. Top with Lime zest and coconut flakes.

Will keep wrapped in plastic wrap at room temperature for 2 days.