

# Coconut Breadfruit Bread

*(Vivene) Romena Belnavis*



## Ingredients

3 cups breadfruit flour  
1 tsp cinnamon  
1 tsp nutmeg  
½ tsp salt  
3 tsp baking powder  
1 coconut (if store-bought,  
use about 1 cup)  
2-3 cups water  
3 eggs  
1 ½ cups sugar  
2 tsp vanilla

## Directions

*Preheat oven 350 degrees.  
Grease cake or loaf pan.*

Cut coconut and extract meat.  
Put in blender with 2-3 cups water.  
Mix well and set aside.  
In a large mixing bowl, mix the dry  
ingredients.  
Add wet ingredients to dry ingredients.  
Squeeze the milk from the coconut-water  
mixture into the batter and blend.  
Add the leftover coconut “trash” (the meat)  
once the liquid has been extracted.  
Bake for about 30 minutes.



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