

EGGLESS CLASSIC COCONUT SWEETBREAD



Method

Prepare the coconut

Break and clean the coconut. Remove flesh from the shell, wash well, cut into small pieces.

Place in a blender and add just enough water to cover the coconut by 1 inch. Blend to your preferred texture (chunky or smooth). Measure out 3 cups (coconut + liquid).

Rub in the butter

In a large mixing bowl, add flour and butter. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs with no lumps.

Add dry ingredients

Mix in cinnamon, nutmeg, allspice, salt, baking powder, baking soda, corn starch, and zest.

Stir in the raisins, citrus peel, and mixed fruit. Coat well so the fruit doesn't sink during baking.

Flavor the coconut mixture

To the blended coconut (3 cups), add the vanilla extract and bitters. Mix well and set aside.

Combine wet and dry

Pour the coconut mixture into the flour mixture. Stir gently until no dry spots remain, but do not overmix.

Bake

Preheat oven to 375°F (190°C).

Grease and flour a 13x5 loaf pan (or baking dish).

Pour in the batter, smooth the top, and bake for 45 minutes to 1 hour, until golden brown and a toothpick inserted in the center comes out clean.

Glaze

Mix 1 Tbsp sugar with 2 Tbsp water until mostly dissolved.

Brush over the hot sweetbread as soon as it comes out of the oven for a glossy finish.

Cool & serve

Let cool slightly before slicing.

Samantha's Serving Suggestions ¶

Slice thick and enjoy with a cup of hot tea, coffee, or cocoa.

Serve slightly warm with a light spread of butter or cream cheese.

Pair with sharp cheddar cheese for a sweet-and-savory snack (Caribbean-style!).

Perfect as a festive treat during Christmas, Easter, or Sunday gatherings.



Ingredients

- 1 medium coconut, flesh removed, washed, cut into small pieces
- Enough water to cover coconut by 1 inch (for blending, yields about 3 cups coconut + milk)
- 3 ¼ cups all-purpose flour
- 100 g (½ cup / 1 stick) unsalted butter
- 1 cup brown cane sugar
- 2 tsp ground cinnamon
- 1 tsp ground nutmeg
- ½ tsp ground allspice
- 1 tsp salt
- 3 tsp baking powder
- ½ tsp baking soda
- 2 Tbsp corn starch
- 1 Tbsp orange zest (or lime zest)
- ½ cup raisins
- ½ cup chopped citrus peel
- 1 cup mixed fruit
- 2 Tbsp vanilla extract
- 2–3 dashes Angostura bitters
-
- Glaze:
- 1 Tbsp sugar
- 2 Tbsp water
-