



Panasonic Breadmaker Recipe
coconut bread

Ingredients

- 1 tsp yeast
- 500g strong white flour
- 1tbsp sugar
- 25g butter
- 1 tsp salt
- 1 tsp vanilla essence
- 75g desiccated coconut
- 150ml coconut milk
- 200 ml of room temp milk

1. Put all the ingredients in the bread pan in the order listed.
2. Select menu 1 large size (basic bake raisin 4 hours).
3. After baking remove the bread from the bread pan and allow to cool on a wire rack.
4. Goes well with a Thai curry.