

Coconut and Oat Quick Bread

Yield: 1 loaf

Ingredients

2 cups All Purpose Baking Mix (Bisquick, Krusteaz, any pancake mix)

½ cup flaked coconut (I used unsweetened)

½ cup oats

½ Tbsp salt

1 cup milk (can substitute almond milk, soy milk, or coconut milk)

Two eggs (3 whipped egg whites if using gluten free mixes)

¼ cup oil (I used a Mediterranean blend)

Instructions

1. Preheat the oven to 375 degrees F.
2. Combine all dry ingredients in a mixing bowl.
3. In a separate bowl, scramble the eggs and add the milk and oil to them.
4. Mix the liquid ingredients into the dry.
5. Pour them into a greased loaf pan and bake for approximately 30 minutes or until the top is golden brown and a knife comes out cleanly.