

Coconut Almond Bread

- ~ 2 eggs
- ~ 1 cup sugar
- ~ 1/2 cup shortening
- ~ 1 tsp. coconut extract
- ~ 1/2 cup milk
- ~ 1/2 tsp. salt
- ~ 1/2 tsp. baking powder
- ~ 1/4 tsp. baking soda
- ~ 1 1/2 cup flour
- ~ 1/2 cup coconut
- ~ 1/2 cup chopped almonds

Topping:

- ~ 1/2 cup sugar
- ~ 1/4 cup water
- ~ Tbsp. butter
- ~ 1 tsp. almond extract

Beat eggs, sugar, shortening, and extract together. Slowly mix in milk and dry ingredients. Pour into a bread pan coated with cooking spray. Bake for 60-70 minutes at 325° F or until knife comes out clean. While baking boil sugar and water for a few minutes. Remove from heat and add butter and extract. Pour over cooked bread and let set for two hours before removing from pan.

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