



## Brown Butter Coconut Bread

From [Bill Granger](#), via [Wednesday Chef](#), via [The New York Times](#), via [Smitten Kitchen](#) via My Global Kitchens (a few minor tweaks). I think every single recipe on the Internet is via via via....

*Makes One Loaf*

### Ingredients

- 2 large eggs
- 1 1/4 cups 2% milk
- 1 teaspoon pure vanilla extract
- 2 1/2 cups (315 grams) all-purpose flour
- 1/2 teaspoon table salt
- 2 teaspoons aluminum free baking powder
- 1 teaspoon ground cinnamon
- 1 cup minus 1 Tbsp granulated sugar
- 5 ounces sweetened flaked coconut (about 1 1/2 cups, but I actually weighed this)
- 6 tablespoons or 3/4 stick of salted butter, melted until it is just browned\*
- Vegetable oil or nonstick cooking spray for the loaf baking pan

### Instructions

Preheat oven to 350 degrees.

In a quart sized bowl, whisk together eggs, milk and vanilla.

In a medium bowl, sift together flour, salt, baking powder, cinnamon, and sugar. Add coconut, and stir to mix. Make a "well" in the center of these ingredients, and pour in the egg mixture, then stir wet and dry ingredients together until just combined. Add browned butter\*, and stir until just smooth — be careful not to overmix.

Butter and flour a 9×5-inch loaf pan, or coat it with a nonstick spray. (I spray it, then put parchment paper to fit the bottom of the pan then spray on top of the parchment again.) The batter is pretty loose for quick bread. Spread batter in this pan evenly and bake until a toothpick inserted into the center comes out clean, anywhere from 1 to 1 1/4 hours. Cool in the pan five minutes, before turning out onto a cooling rack.

I cannot imagine serving this with butter or with anything sweet or salty at all. It is perfect as is, particularly when a little warm.

\*To brown the butter: heat it over medium high heat in a small metal saucepan until it melts. Continue cooking, swirling the pan all the time for another two minutes or so until the color turns to a dark golden brown and smells nutty. (Right before this, my butter always foams up). Immediately remove from the heat and scrape the butter into a glass bowl so it doesn't keep cooking.