



COCONUT CORNBREAD

June 26

National Coconut Day

INGREDIENTS

- 6 Tablespoons Melted Butter
- 1/3 Cup Unsweetened, Dried Coconut
- 1/4 Cup Brown Sugar
- 2 Cups All-Purpose, Enriched Flour
- 1 Cup Yellow Cornmeal
- 1 Teaspoon Salt
- 1 Tablespoon Baking Powder
- 2 Large Eggs
- (1) 13.5 Ounce Can Coconut Milk
- 1/4 Cup Sour Cream

DIRECTIONS

1. Heat oven to 350°. Lightly butter an 8-inch pan.
2. In a small bowl, combine 1 tablespoon butter, the coconut and 1 teaspoon sugar, and toss well. This is your topping.
3. In a large bowl, whisk together the flour, cornmeal, remaining sugar, salt and baking powder.
4. In another bowl, whisk together the eggs, coconut milk, sour cream and remaining melted butter. Pour the wet ingredients into the dry ingredients, whisking well until just combined.
5. Pour batter into the prepared pan and scatter coconut on top in an even layer. Bake until the top is golden and the cornbread bounces back when lightly pressed in the middle, 35 to 50 minutes
6. Cut into 16 even pieces.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

16 Pieces

PORTION SIZES

Toddler	Preschool	School Age	Adult
1/2 Piece	1 Piece	1 Piece	2 Pieces