

CU Dining's Vegan Coconut Bread

Prep Time: 15 minutes

Bake Time: 1 hour

Yield: 1 loaf



The secret's out: CU Boulder alumni's most-requested recipe from CU Dining is now yours to make at home. Bake a loaf of this plant-based pastry to share with friends and family, and reminisce about your time on campus.

Pro tip: *It travels well for game days and snacks on the go!*

Ingredients:

- 2 teaspoons ground flaxseed
- 2 tablespoons water
- ½ cup vegetable oil
- 1 cup coconut milk
- 1 ¼ cups sugar
- ¼ cup (packed) medium firm tofu (crumbles)
- 1 ½ cups (packed) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 ¾ cups shredded sweetened coconut
- ½ teaspoon cinnamon
- ½ teaspoon salt

Instructions:

Prep: Spray a 9x5 inch loaf pan and preheat oven to 350°F.

Wet mix: In a bowl, mix flaxseed and water. Stir in oil, coconut milk, sugar and crumbled tofu.

Dry mix: In another bowl, whisk flour, baking powder, baking soda, coconut, salt and cinnamon.

Combine: Gently fold dry into wet until just mixed.

Bake: Pour into the pan and bake approximately one hour, or until a toothpick comes out clean.



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