Pineapple & Coconut Loaf

1 1/2 cups of sweetened shredded coconut
1 stick of butter
1 1/2 cup of flour (all-purpose)
1/2 t baking soda
1/2 t salt
1 cup sugar
3 large eggs
1 cup sour cream
20 ounces pineapple (fresh or canned, minced & drained)

Preheat oven to 350.

Toast 1 cup of coconut by spreading it evenly across cookie sheet and bake for about 6 minutes or until golden brown; set aside to cool. Prepare loaf pan using baking spray or butter/flour. In a medium bowl, whisk together dry ingredients: flour, salt and baking soda, set aside.

In a mixer, beat butter and sugar until fluffy. Add one egg at a time and beat until well incorporated. On a low speed add 1/3 of flour mixture then 1/2 of sour cream then 1/3 flour mixture then 1/2 sour cream and end with last bit of flour mixture.

Fold in pineapple and toasted 1 cup of coconut, spread into prepared loaf pan. Sprinkle remaining 1/2 cup of coconut over the top. Bake until a toothpick inserted in the center comes out clean, about 65-70 minutes. Cool most of the way in the loaf pan and then remove to a wire rack to finish cooling. This loaf will remain okay at room temp, wrapped for up to 2 days. I much prefer mine to be refrigerated. It’s tasty cold and lasts a day longer.