

Quick & Easy

THE COSTCO WAY

Coconut Milk Banana Bread

Makes 18 servings

Ingredients:

2 cups flour
1½ tsp baking powder
½ tsp baking soda
¼ tsp salt
1 tsp ground cinnamon
1 can (13.66 fl oz) Thai Kitchen® Organic Coconut Milk
1¼ cups sugar
2 eggs
2 to 3 (approximately 1 cup) ripe bananas, mashed
1 cup walnuts, chopped

Instructions:

Preheat oven to 350 F. Lightly grease and flour a 9 x 5-inch loaf pan. In a medium bowl, mix flour, baking powder, baking soda, salt and cinnamon. In a large bowl, beat coconut milk, sugar and eggs with an electric mixer on medium speed until well blended. Add bananas. Beat on low speed until well blended. Gradually beat in flour mixture. Stir in walnuts. Pour batter into the loaf pan. Bake for 55 to 60 minutes, or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes. Remove from the pan. Cool completely on a wire rack.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Turmeric Coconut Milk

Makes 3 servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Organic Coconut Milk

1 Tbsp honey

1 tsp ground turmeric

½ tsp ground cinnamon

½ tsp ground ginger

½ tsp pure vanilla extract

Instructions:

In a small saucepan, mix coconut milk, honey, turmeric, cinnamon, ginger and vanilla. Cook on medium-low for 10 minutes, stirring frequently. Serve warm.

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