

# Quick & Easy

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## THE COSTCO WAY

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### **Nature's Partner® Persimmon Chocolate Coconut Loaf**

Makes 2 loaves

#### **Ingredients:**

10 Tbsp butter, melted, plus extra to butter loaf pans  
3 cups (approximately 1½ lbs) Fuyu persimmons  
2 eggs  
1 cup sugar  
1 Tbsp vanilla  
2 tsp baking soda  
¼ tsp salt  
2 tsp cinnamon  
3 cups all-purpose flour  
1 cup dark chocolate chips  
1 cup sweetened coconut flakes

#### **Instructions:**

Preheat oven to 350 F. Butter two loaf pans. Remove tops of persimmons with a knife. Cut into quarters. Puree in a blender until smooth, adding water if necessary. In a large mixing bowl, whisk eggs, sugar and vanilla. Stir persimmon puree and melted butter into egg mixture. Add baking soda, salt and cinnamon. Stir to combine. Stir in flour until blended. Fold in chocolate chips and coconut flakes. Divide batter evenly between two loaf pans. Bake for 45 to 50 minutes, or until a toothpick inserted into the center comes out clean. Cool in pans for 10 minutes. Take loaves out of pans. Place on a wire rack to cool to room temperature. Slice and serve.

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

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