

Pull-Apart Sweet Loaf

3/4 cup dark brown sugar

6 tbsp butter or margarine

3 tbsp honey

1/4 cup flaked coconut

1/2 tsp cinnamon

1/4 tsp nutmeg

1 16-oz loaf King's Hawaiian Bread

Preheat oven to 400°. Combine sugar, butter and honey in a small saucepan. Cook over low heat for 5 minutes; stirring constantly. Remove from heat. Reserve 1 1/2 tablespoons coconut for garnish. Blend remaining coconut, cinnamon and nutmeg into glaze. Remove loaf from aluminum pan. Make 4 vertical slices about 1 1/2 inches apart stopping 1/2 inch above the bottom crust. Open each slice and carefully spread 1-2 tablespoons of the glaze on one side of bread. Press together. Continue until all slices are filled. Turn loaf one quarter. Make another 4 cuts as described above and fill with glaze. Hold loaf together about 30 seconds and place back into aluminum pan. Spread remaining glaze over top of bread. (If too thick, gently heat.) sprinkle with reserved coconut. Bake 10 minutes. **Serve warm. Makes 25 servings.** Preparation time 15 minutes.