

## Sourdough Discard Hummingbird Bread

### Ingredients:

- 8 oz (226 g) cream cheese, softened
- ½ cup brown sugar, packed (115 g)
- ¼ cup butter, softened (57 g)
  
- ½ cup sourdough discard (125 g)
- 1 large (or 2 small), ripe, mashed banana (*about 125 g*)
- 2 whole, large eggs (50 g each)
- 1, 8 oz (227 g), can pineapple tidbits (*reserve 2 tbsp juice for the glaze, the rest can go in the bread*)
  
- 2 ½ cups all-purpose flour (320 g)
- 1 ½ tsp baking powder (7 g)
- ½ tsp baking soda (3 g)
- ½ tsp cinnamon (3 g)
- ¼ tsp salt (2 g)
  
- ½ cup unsweetened coconut flakes (35 g)
- ½ cup chopped pecans (55 g)

### Pineapple Cream Cheese Glaze:

- 1 oz (28 g) softened cream cheese
- 2 tbsp pineapple juice (35 g)
- ½ cup powdered sugar (80 g)

### Directions:

- 1) Preheat an oven to 350 F (175 C).
- 2) Grease a 9X5 loaf pan and set aside.
- 3) To a large bowl, add the **cream cheese**, **brown sugar**, and **butter**. Mix until the mixture is smooth and some air has been incorporated (about three minutes).
- 4) To the same bowl, add **sourdough discard**, **mashed banana**, and **eggs**. Mix, again, until smooth.
- 5) Stir in the **pineapple tidbits**, along with any remaining juice. Set aside.
- 6) In a smaller bowl, add **all-purpose flour**, **baking powder**, **baking soda**, **cinnamon**, and **salt**. Whisk to combine.

- 7) Add the dry ingredients into the wet ingredients. Stir until *almost* completely incorporated.
- 8) Gently fold in **coconut flakes** and **chopped pecans**. Mix until everything is just incorporated.
- 9) Add all the batter to your greased loaf pan. Smooth the top out so that everything bakes evenly.
- 10) Bake in your preheated, 350 F (175 C), oven for 65-70 minutes, or until a toothpick inserted comes out clean.
- 11) Cool 5-10 minutes in the pan, then turn out onto a wire rack to cool completely.

For The Glaze:

- 12) In a food processor, combine the **softened cream cheese**, **pineapple juice** (from the can of pineapple tidbits), and **powdered sugar**. Pulse until smooth.
- 13) Spread or drizzle the glaze all over the warm loaf of hummingbird bread.

**How to store:** Store the completely cooled loaf covered at room temperature for up to five days.

**To reheat:** No need! Enjoy from room temperature.

Notes:

- This is an easy recipe to freeze for later! Simply slice as desired and flash-freeze, then store in a freezer-safe bag. Thaw at room temperature, or reheat in the microwave.
- Make these into muffins or mini loaves. For muffins, bake for 25-30 minutes. For mini loaves, bake for 40-50 minutes.