

## Easy Mango Bread

2 cups flour  
2 tsp. baking soda  
1½ tsp. cinnamon  
½ tsp. salt  
¾ cup vegetable oil  
3 eggs  
¾ cup sugar  
¼ cup brown sugar  
1 tsp. vanilla  
½ tsp almond extract  
2 cups chopped mangos  
½ cup pecans (I used chopped macadamia nuts)  
2/3 cup toasted shredded coconut\*\*

Preheat oven to 350 degrees. \*Spray a large loaf pan with non-stick spray. In a large bowl whisk together flour, baking soda, cinnamon, and salt. Make a well in the center. In a medium bowl, whisk together vegetable oil, eggs, sugar, brown sugar, and extracts. Pour the liquid into the well of the flour mixture. Stir to combine. Fold in the chopped mangos, nuts, and coconut. Pour into the loaf pan and bake at least 1 hour or until a toothpick inserted in the middle comes out clean. Let cool for 5-7 minutes, then take out of the pan and finish cooling on a wire rack.

\*I like to bake with NON-stick foil also. Line the pan with it and just lift it out after it's cooled. It's a neat method to have your baking not stick.

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\*\*I toast coconut in our toaster oven to give it more flavor, but it's not required.