

## Hawaiian Mango Bread

- 1 egg and  $\frac{1}{8}$  cup egg beaters, well beaten
- 1/4 cup canola oil
- 3/4 cup granulated sugar
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 cup peeled and diced fresh (or frozen thawed) mango - have kids cut as prep
- 1/8 cup golden raisins
- Optional 1/8 cup macadamia nuts, chopped
- Optional 1/8 cup shredded unsweetened coconut

Preheat oven to 350°F.  
Grease 9x5 inch loaf pan.

In a large mixing bowl combine eggs, oil and sugar.

Add flour, baking soda, cinnamon and salt. And stir after all have been added, just until there are no dry streaks.

Fold in mango, raisins, nuts and coconut.

Pour into loaf pan and bake 45 to 50 minutes or until a toothpick inserted in the center comes out clean.