

Hawaiian Mango Bread

1 cup all-purpose flour
1/4 teaspoon baking soda
1 teaspoon baking powder
1 teaspoons cinnamon
1 egg and 2 Tablespoons egg beaters, well beaten
6 Tablespoons canola oil
3/4 cup granulated sugar
1 cup peeled and diced fresh mango
1/4 cup golden raisins
1/4 cup pecans, walnut or macadamia nuts, chopped
1/4 cup grated coconut

Preheat oven to 350°F.

Grease and flour 9x5 inch loaf pan.

Sift the flour, baking soda, baking powder and cinnamon into a small bowl.

In a large mixing bowl, combine eggs, oil and sugar and mix with dry ingredients until well blended.

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.

Let cool 10 to 15 minutes, unmold and let completely cool on baking racks.