
Mango Bread

Magdalena Maxwell

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

2 cups flour
1 cup sugar
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt
2 cups ripe mangos, diced
3 eggs
1 teaspoon vanilla
3/4 cup canola oil
1 cup raisin, soaked
1 cup nuts, chopped

Preheat the oven to 350 degrees.

In a large bowl, stir together the flour, sugar, cinnamon, baking soda and salt. Blend well. Add the mangos, eggs, vanilla, canola oil, raisins and nuts. Blend.

Place the mixture into two floured and oiled small bread pans. Let the pans set for 20 minutes before baking.

Bake for one hour.

(The bread is better if it is kept in the refrigerator, wrapped for a day or so.ake for one hour.)

Yield: 2 small loaves

Breads, Muffins

Per Serving (excluding unknown items): 4687 Calories; 262g Fat (48.9% calories from fat); 73g Protein; 542g Carbohydrate; 30g Dietary Fiber; 636mg Cholesterol; 4900mg Sodium. Exchanges: 14 1/2 Grain(Starch); 5 Lean Meat; 7 1/2 Fruit; 48 Fat; 13 1/2 Other Carbohydrates.