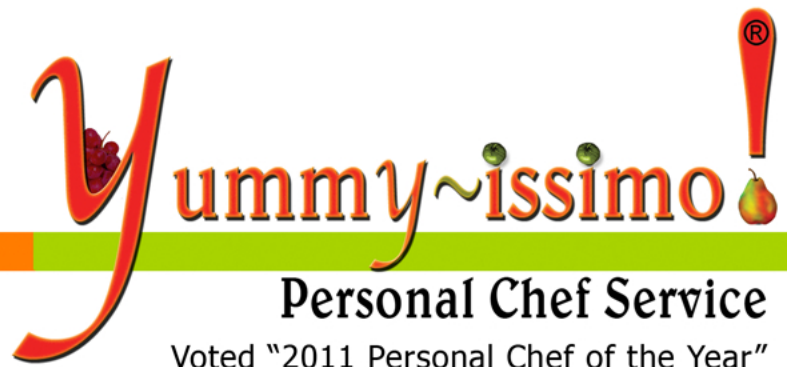


# Sweet Mango Bread



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from: [www.hawaii.edu/recipes](http://www.hawaii.edu/recipes)

|                      |                        |  |
|----------------------|------------------------|--|
| 2c all~purpose flour | 1T cinnamon            | 3 eggs, room temperature               |
| 2t baking soda       | 1/2c golden raisins    | 2 ripe mangos, peeled,<br>cored, diced |
| 1t salt              | 1/2c almonds, slivered | 1t almond extract                      |
| 1c sugar             | 3/4c canola oil        |  |

Preheat oven to 325. Spray a 9" loaf pan with non~stick cooking spray.

Place flour, baking soda, salt, sugar and cinnamon in medium bowl. Mix well. Add raisins and almonds and mix well.

In large bowl mix together canola oil and eggs. Add half of the dry ingredients and mix until dry ingredients are just incorporated. Add diced mango, almond extract and remaining dry ingredients and stir until all is blended.

Bake 60 minutes and check for doneness. Cool on wire rack for 30~45 minutes before removing bread from pan.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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