

Mango Bread

2 c. Flour
2 tsp. baking soda
1 tsp. baking powder
2 tsp. cinnamon
3 eggs, well beaten
 $\frac{3}{4}$ c. canola oil
1 $\frac{1}{2}$ c. sugar
2 c. fresh mango, peeled and diced
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. macadamia nuts or walnuts, chopped
 $\frac{1}{2}$ c. coconut, grated

Preheat oven to 350°. Grease and flour two 9" x 5" loaf pans. Sift flour, baking soda, baking powder and cinnamon.

In a large bowl, combine eggs, oil, sugar, mango, raisins, nuts and coconut; combine with dry ingredients and blend well. Pour into loaf pans and bake until bread tests done, 45 to 60 minutes.