

## Mango Quick Bread

adapted from *Breads of the Southwest* by Beth Hensperger

½ cup golden raisins or dried cherries

To make the raisins or cherries more moist and plump, place in a small sauce pan, add just enough water to cover, and simmer for 5 minutes covered, then uncover and simmer for an additional 5 minutes to allow liquid to reduce, but being careful to not allow water to evaporate completely. After 10 minutes, remove from heat and allow to cool. Drain and reserve liquid.

2½ cups diced mangos from 2 large (or 3 small) peeled and pitted mangos  
1 tablespoon lime juice

While raisins or cherries are simmering, slice each mango half away from pit, score flesh, invert and cut mango away from peel. Pour 1 tablespoon lime juice over diced mangos. Set aside.

1½ cups all-purpose flour  
½ cup whole wheat flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground ginger (I only used ½ teaspoon, would use more next time)  
2 teaspoons cinnamon  
½ teaspoon salt

Mix the above dry ingredients in a medium size bowl.

2 large eggs  
5 oz. oil  
1 teaspoon vanilla extract  
½ cup sugar

In a large bowl, whisk the two eggs for a minute or two until foamy. Then add oil and whisk for a minute or two. Then add vanilla and sugar and whisk for another minute or two. (I misread the instructions and mixed the sugar in with the dry ingredients, and it turned out ok that way also).

½ cup toasted coconut  
½ cup toasted pecan pieces

With a wooden spoon or spatula, fold dry ingredients into bowl with egg mixture, about ½ cup at a time, until just moistened. Do not over mix. The dough will be thick. Then fold in mangos with lime juice and raisins or cherries. If dough still seems stiff and hard to work, add one or two tablespoons of reserved liquid from raisins/cherries. Fold in coconut and pecans.

Center a rack in the oven and preheat the oven to 350 degrees F. Grease three 6 x 3½ inch loaf pans (if not non-stick, dust the inside with flour and tap out the excess). Divide the batter evenly among the 3 pans and smooth the tops with a rubber spatula.

Bake for 35 - 45 minutes, until tops are firm, golden brown and a toothpick inserted into the center comes out clean. After 30 minutes if bread is getting too brown as it bakes, cover loosely with foil. Transfer pans to a cooling rack and after 5 minutes remove from the pans. Invert and cool to room temperature right side up on the rack.

If making larger loaves, consider putting the pan(s) on an insulated baking sheet or on two stacked baking sheets to serve as extra insulation that will help keep the bottom of the bread from over baking.