



Mango and Coconut Bread

Cooking Time: 60 minutes

Serves: 8 slices

INGREDIENTS:

- 3/4 cup rice bran (neutral) oil
- 2 whole eggs
- 1/2 cup caster sugar
- 1 teaspoon vanilla bean paste
- 1 1/2 cups plain flour
- 1/2 cup desiccated or shredded coconut
- 2 teaspoons baking powder
- Pinch of salt
- 1/2 teaspoon mixed spice
- 1 cup diced fresh/frozen mango cut into cubes (around 2-3cm)

METHOD:

1. Pre heat oven at 170C and line a 9x6 inch loaf tin with baking paper
2. Into a large bowl or stand mixer with paddle attachment, mix together oil, eggs, vanilla bean paste until incorporated.
3. Add flour, desiccated/shredded coconut, baking powder, salt and mixed spice. Mix for a few seconds on low speed just until mixture comes together.
4. Fold in cubed mango with a spatula. If using frozen mango do not thaw, add them in frozen.
5. Bake on the centre rack for 60 minutes.
6. Allow loaf to cool in tin for 15 minutes before removing and continue cooling to room temperature on a baking rack.
7. Serve at room temperature or warmed up with butter.

TIPS/SUBSTITUTIONS:

- *Can keep in an airtight container and in the fridge for up to 5 days.*
- *Best to take it out of the fridge and eat at room temperature or warmed up with butter.*