

## June 2009 Ethnic Luncheon Hawaiian Luau

### **Mango Bread**

2 C Flour  
2 tsp baking soda  
1 tsp salt  
1 C sugar  
1 tsp cinnamon  
½ C golden raisins (optional – I omitted them)  
¾ C vegetable oil  
3 eggs  
2 C chopped ripe mangos  
1 tsp vanilla extract

1. Grease loaf pan. Sift flour, baking soda, salt, sugar and cinnamon together.
2. Combine vegetable oil, eggs, and vanilla in large mixing bowl and mix until blended.
3. Add sifted dry ingredients to the liquid mixture and blend until all are moistened and mixed (but don't over mix – it will make the bread tough.)
4. Blend in chopped mangos.
5. Bake at 325 degrees F for one hour. Cool for 20 minutes and then place on baking rack to finish cooling.

Recipe adapted from <http://hawaiianrecipes/org>