

Cranberry Mango Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This is a wonderful holiday bread and the mango complements the cranberries nicely

Ingredients

- - 2 eggs
- beaten - 1 cup white sugar - 1 cup mango puree - 1 tablespoon orange zest - 3 tablespoons canola oil - 2 ½ cups whole wheat flour - 1 teaspoon salt - 4 teaspoons baking powder - 1 cup chopped cranberries - ¾ cup chopped walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). In a medium bowl
2. beat together eggs and sugar until smooth. Thoroughly blend in mango puree
3. orange zest
4. and canola oil. In a separate medium bowl
5. sift together flour
6. salt
7. and baking powder. Blend into the mango mixture. Fold in cranberries and walnuts. Transfer to a medium loaf pan. Bake 55 minutes in the preheated oven
8. or until a knife inserted in the center comes out clean. Cool 10 minutes before turning out onto a wire rack.