



The Orchid Tea Room's Mango Nut Bread* ~ 1 Loaf

- 1 cup pureed mangos (2 ripe)
- 1 large egg beaten
- 2 tablespoons unsalted butter very soft
- 1 cup unbleached all purpose flour
- 1 cup unbleached whole wheat flour
- ½ cup cane sugar
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon sea salt
- ½ cup chopped walnuts
- ¼ cup coconut flakes

Preheat oven to 325 °f. Puree mango in a blender until smooth. In a large bowl whisk flours, sugar, baking soda, cinnamon and salt and set aside. Add the soft butter and beaten egg to the mango puree and combine until just until smooth. Add the mango to the flour and combine the nuts and coconut just until blended. Pour batter into a large buttered 9X5 inch loaf pan and bake for 45 minutes or until toothpick comes out dry. Cool for 10 minutes, remove and let it rest on rack. Slice when cool.

*Use Organic Ingredients whenever possible.