

Rebecca's Mango Coconut Quick Bread

This is a recipe I came up one day when I wanted to bake but didn't feel like going out for groceries, so I made do with what I had on hand and it ended up being one of my all-time favorites.



Ingredients

1/2 cup canola oil
1 cup granulated sugar
2 eggs
1 tsp vanilla
1 tsp almond extract
2 1/2 cups flour
1 tsp baking soda
1 1/2 tsp baking powder
1/2 tsp salt
1 1/2 cups frozen mango chunks
1 cup coconut milk (not light!)
1/4-1/2 tsp ground ginger (optional)

Directions

1. Preheat oven to 350 deg. F.
2. Thaw the mango chunks in the microwave and allow them to cook through, 2-4 minutes. Then run them through a food processor or immersion blender to get a sort of chunky puree. Set aside.
3. In a separate bowl, mix oil, sugar, eggs, vanilla and almond extracts.
4. Mix in coconut milk and chunky mango puree.
5. Add baking soda, baking powder and salt and mix well.
6. Add flour 1 cup at a time.
7. Pour batter into 4 well-greased mini loaf pans.
8. Bake 45 minutes or until an inserted toothpick comes out clean.

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