

# MANGO & WALNUT BANANA BREAD

## I n g r e d i e n t s

- \* 2 cups all-purpose flour
- \* 2 teaspoons baking powder
- \* 1 teaspoon baking soda
- \* 1/2 cup vegetable oil
- \* 1/2 cup sugar
- \* 2 eggs
- \* 3 mashed ripe bananas
- \* 1 cup diced mango
- \* 1/2 cup chopped walnuts
- \* 1/2 teaspoon ginger



## D i r e c t i o n s

1. Preheat oven to 350F / 180C. Lightly grease a loaf pan.
2. Mix together the flour, baking powder, baking soda and ginger.
3. In another bowl, mix together the oil and sugar. Add the eggs and mashed bananas and mix well.
4. Slowly mix the dry ingredients into the wet ingredients, stirring constantly until fully blended.
5. Stir in the mango and walnuts. Pour mixture into prepared loaf pan.
6. Cook in the middle of preheated oven at 350F for around 1 hour. Check the loaf is ready by inserting a toothpick into the middle of the loaf. If it comes out clean the loaf is ready.
7. Allow to cool in loaf pan for 10 minutes before removing the loaf from the loaf pan and placing on a wire rack to cool fully.

**TIPS:** When using dried mango it's a good idea to soak it in boiling water so it becomes nice and moist before adding it to the other ingredients. You can also add 1/2 cup of plain or vanilla yoghurt to make the banana bread more moist.

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