Mango Bread

2 loaves

INGREDINETS

2 cup all-purpose flour

2 teaspoon baking soda

1/2 teaspoon salt

2 teaspoon ground cinnamon

½ cup butter, softened

½ cup vegetable oil

1 ½ cup white sugar

3 eggs

1 teaspoon vanilla extract

3 cups peeled, seeded and chopped mango

½ cup chopped walnuts

½ cup shredded coconut

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.
2. In a large bowl, sift together flour, baking soda, salt and cinnamon. In a large bowl, beat together the butter, oil and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Blend this mixture into the flour mixture; just to combine. Fold in the mango, raisins, walnuts and coconut; mixing just enough to evenly combine.
3. Let stand for 20 minutes then bake in preheated oven for 50 to 60 minutes or until a toothpick inserted into center of the loaf comes out clean.