

KID-FRIENDLY MANGO COCONUT BREAD



INGREDIENTS

- 1 egg
- 1/2 cup Miracle Whip Dressing
- 1 1/3 cups pureed mangoes
- 1 1/2 cups flour
- 1 cup granulated sugar
- 1 tsp baking soda
- 1 tsp salt
- 1 cup flaked coconut

It's been a long quarantine. By now, you might find yourself running out of new activities to do with the kids. Sidewalk chalk? Done it. Built a fort? Bigger than the Taj Mahal. Arts and crafts? The fridge is so covered, it's getting hard to open the door without destroying a masterpiece.

If you're looking for another activity, that yields delicious results, try our Mango Coconut Bread that is 3-year-old-tested.

By Stephanie Hink, WAC Director of Branding

INSTRUCTIONS

1. Heat oven to 350°F
2. Grease and flour a 9x5-inch loaf pan
3. Whisk egg, Miracle Whip, and pureed mango in a large bowl until blended.
4. In a separate bowl, combine flour, sugar, baking soda and salt
5. Gently mix the dry ingredients with the mango mixture, stir until just moistened
6. Stir in the coconut flakes
7. Pour into greased loaf pan
8. Bake for 1 hour or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan to wire rack and cool completely.



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