



## MANGO & MACADAMIA NUT BREAD

### Ingredients

100 g old fashioned rolled oats (if you can't get old fashioned then ordinary oats will do)  
90 ml boiling water  
150 g puréed mango  
90 ml milk  
1½ tbsp butter  
1 tbsp sugar  
¾ tsp salt  
½ tsp ground ginger  
½ tsp nutmeg  
450 g strong white flour  
1 tbsp yeast  
40 g chopped macadamia nuts



### Method

Put the oats in the bread machine tin and pour the boiling water over them. Stir so all the oats are wet and leave to sit for at least 15 minutes.

Add all the remaining except the nuts.

Set the machine for white bread, medium crust and press start.

Check the dough after about 10 minutes. Depending on the water content of the mango, the dough may need a little more milk or flour. (Look for it to form a fairly smooth ball that is a bit tacky to the touch and settles only slightly when the paddle stops kneading.)

Add the nuts after the first kneading or when the machine signals to add fruit or nuts.

This recipe goes well with a fruited chicken salad sandwich.