Mango Cake

This mango cake recipe is a delicious way to use my favorite fruit. If you don't have buttermilk, you may substitute sour milk. Stir 1 tablespoon of vinegar or lemon juice together with 1 cup of milk and let stand for 10 minutes.

Recipes

- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ⅔ cup butter
- 1 cup white sugar
- 2 eggs
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 1 cup mango puree
- ½ cup chopped walnuts

Steps:

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x5-inch loaf pan.
2. Cream butter and sugar till light and fluffy. Add eggs and beat well. Mix together flour and baking soda; blend into creamed mixture. Fold in buttermilk, vanilla, mango puree, and chopped nuts. Pour batter into the prepared pan
3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 50 minutes.