

Chocolate Mango Pound Cake

Senegal Cookbook Serves 6-8

Ingredients:

- 1/3 cup unsalted butter, at room temperature, plus more for greasing the pan
- 1 cup all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 cup honey
- 1/2 cup packed light brown sugar
- 1/2 tsp salt
- 1 cup finely chopped ripe mango (preferably the less-strong champagne variety)
- 1/2 tsp vanilla extract
- 1 large egg
- 1/2 cup plain full-fat Greek-style yogurt
- 1 cup semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees with a rack in the center position. Grease an 8 1/2 x 4 1/2" loaf pan
2. Mix together the flour, baking soda, and baking powder
3. In the bowl of a mixer, combine the butter, honey, brown sugar, and salt. Beat with the paddle attachment on medium-high speed until light, about 5 minutes. Add the mango and vanilla and beat until just combined.
4. Reduce the mixer speed to low and beat in the egg. Slowly beat in the flour mixture, stop mixing as soon as it's combined. Add the yogurt and mix just until it's incorporated, about 5 seconds. Fold in the chocolate chips with a rubber spatula.
5. Transfer the batter to the prepared loaf pan, Bake on the center rack for 45 minutes or until a toothpick inserted in the center comes out clean.
6. Cool the cake in the pan on a rack and serve.