

# Fresh Mango Cake

(adapted from Ina Garten's fresh peach cake recipe)

## Ingredients

1 stick of unsalted butter (1/4 pound)  
1 cup of sugar  
2 large eggs  
1 cup sour cream  
1 tsp vanilla extract  
2 cups flour  
1 tsp baking soda  
1 tsp baking powder  
½ tsp salt  
2 cups of fresh mango, diced

## Topping

½ cup sugar  
1 tsp of cinnamon

## Instructions

1. Preheat oven to 350F (325F convection).
2. Cream together butter and 1 cup of sugar until fluffy.
3. Add room temperature eggs, one at a time, mixing well between each.
4. Add sour cream and vanilla extract, mix until blended.
5. In a separate bowl mix the flour, baking soda, baking powder and salt. Add the mixture to the creamed ingredients and mix together until just blended.
6. Butter a 9x9 baking dish. Pour in half of the batter and smooth out. Add half of the diced mango, distributing evenly. Mix second measure of sugar with cinnamon in a separate bowl. Sprinkle half of the topping mixture onto the mango.
7. Add the remaining batter and cover with the remaining diced mango. Sprinkle the rest of the cinnamon mixture on top.
8. Bake at 350F for approximately 45-55 minutes or until a toothpick comes out clean.
9. Serve warm! Even better with vanilla ice cream or whipped cream.