

Jackie's MANGO NUM NUM

Ingredients:

3 oz. cream cheese
6 tablespoons powdered sugar
½ teaspoon vanilla
½ cup whipping cream
3-5 large, ripe mangoes, peeled and thinly sliced
6 tablespoons butter, cut into small pieces
1 cup flour
1 large egg
½ cup finely chopped salted macadamia nuts
½ cup granulated sugar
1 teaspoon grated orange peel
2 tablespoons arrowroot
1 cup orange juice
1 tablespoon lemon juice

Instructions:

Preheat oven to 325 degrees.

1. Macademia Nut Crust

- In a food processor, or with fingers, whirl or rub together the flour with the butter.
- Add macadamia nuts and the egg. Process or stir with a fork until dough holds together.
- Press dough evenly over bottom and upsides of a 9" pie pan.
- Bake the crust for 25-30 minutes or until golden brown at 325 degrees.
- Let cool before filling.

2. Fresh Orange Glaze

- While crust is baking, combine 1/3 cup of granulated sugar, arrowroot, and orange peel in a 1-1.5 quart saucepan. Stir in orange juice and lemon juice.
- Cook over medium high heat stirring frequently until mixture comes to a full boil, about 5 minutes.
- Let cool to room temperature and cool before using.

3. Whipped Cream

- In a small bowl, whip the cream cheese, sugar, vanilla, and 2 tbsps. of the whipping cream with an electric mixer until smoothly blended.
- In another bowl, whip remaining cream until it holds soft peaks, then fold gently into the cream cheese mixture.
- Spoon filling into cooled baked crust.

4. Assemble pie

- Slice mangoes thinly (about 1" wide) and lay evenly in overlapping circles or spiral on top of filling.
- Spoon the room temperature orange glaze evenly over the fruit.
- Chill until glaze is set, approximately 1 hour, or up to 10 hours in refrigerator.

NUM NUM!!!