









MangoPie

Ingredients:

mango pulp – 2 cups	
Cream Cheese – 8 oz.	
Gelatin – 1 packet	
Pie crust	

Steps:

1.		Open the cream cheese and beat with a whisk or blender
2.		Get ½ cup of water and boil it in a pan.

3.		Take it off the stove and mix the packet of gelatin stirring with a whisk. Keep it aside to cool down.
4.		Open mango pulp container and add it to the cream cheese.
5.		Add gelatin mix to the cream cheese and mix it with a blender for 20 sec.
6.		Pour the mix into the piecrust.
7.		Close the lid and refrigerate for 5-6 hours
8.		Enjoy your pie!!