











MangoPie

Ingredients:

mango pulp – 1 and half cups	
I can of coconut milk.	
Agar Agar powder –1.25 tsp.	
Pie crust Mi-Del makes gluten free in chocolate and graham cracker style.	

Steps:

1.		Pour coconut milk in a saucepan. Add agar agar powder and stir until it is dissolved. Bring mixture to boil.
2.		Take it off the stove. Cool it over ice for few mins.
3.		Add mango pulp to the mix before the mixture cools down completely
5.		Beat the whole thing for 20 seconds
6.		Pour the mix into the piecrust.
7.		Close the lid and refrigerate for 5-6 hours

8.



Enjoy your pie!!