

# Mango Cream Pie

I think you will agree with me that our Carabao Mango is one of the tastiest fruits we have. Mangoes happen to be my favorite fruit that I often experiment recipes that contain mangoes. An example of which is the [Mango Banana Shortcake](#).

I first came across this mango pie recipe when my neighbor gave it to me as a gift. The taste is just divine. What makes it even more divine is that my neighbor's name is Divine. One doesn't need a mixer for this recipe. A good old food blender will do.

## Crust



3 cups and 2 Tablespoons All Purpose Flour  
1 bar butter ( a bar is equivalent to 225 grams)  
1/2 cup water  
1 1/2 teaspoon baking powder  
1/2 cup + 2 Tablespoon sugar

1. Mix and knead. Set aside 1/3 cup for topping and place in a separate baking pan



2. Form unto pyrex pie plate.



3. Bake both pie plate and the toppings until brown. Set aside until cool. Crush the topping into crumbs.

### **Filling**

4 pieces large mangoes, Carabao variety (make sure it's not too ripe)

1. Peel and slice mangoes thinly.
2. Arrange over cold crust.



## **Binder**

1 cup whipping Cream (all purpose)  
1 can Evaporated milk, large can  
3/4 cup sugar  
4 tablespoons unflavored ROYAL Gelatin

A- Whip cream, evaporated milk and sugar

B- Dissolve gelatin into 1/2 cup water then boiled and strained

C- Add dissolved gelatin immediately (the gelatin solidifies right away) into Mixture A and beat

1. Pour Mixture C to crust and mangoes.

2. Refrigerate



3. Powder extra crust and sprinkle or spread over cold pie.



**Yield:** 2 pie plates

I tell you this mango pie is just a best-seller.



Ref.: <http://pinoyfoodblog.com/filipino-recipes/mango-pie/>