

Mango Cream Cheese Pie



Level: Easy

Prep Time: 30 minutes

Serves: about 24

Cooking & Chill Time: 4 hours

Crust:

1½ stick (or ¾ cup) unsalted butter; chilled

½ cup dark brown sugar; packed

1¼ cups all-purpose flour

Cream Cheese Filling:

1 (8 oz.) cream cheese; softened

½ cup white granulated sugar

1 tsp. vanilla extract

1 (8 oz.) container whipped topping (I use Kraft® Cool Whip Extra Creamy)



Mango Topping:

2 envelopes unflavored gelatin (Knox®)

1 cup cold water

1 cup boiling water

1 cup white granulated sugar

¼ tsp. table salt

4 Tbsp. lemon juice

5 cups firm, ripe fresh mangoes; diced into cubes and drained

For Crust: Preheat oven to 350°. In a medium bowl, combine the butter, brown sugar, and flour with a pastry cutter until all are combined. In a 9x13 pan, firmly and evenly press the crust mixture with your fingers on the bottom of the pan. Bake for 10 minutes; remove from oven. Set aside to cool. Turn oven off, the cream cheese filling is not baked.

For Cream Cheese Filling: In a large bowl, mix the cream cheese until smooth. Add the sugar and vanilla. Mix until smooth. Gently fold in the whipped topping until just combined. Spread the cream cheese mixture evenly over the cooled crust. Chill in the refrigerator while making the mango topping.

For Mango Topping: In a medium saucepan or heatproof bowl, sprinkle the gelatin over the cold water. Let it sit for 5 minutes to bloom. Add the boiling water, sugar, and salt. Stir until all ingredients are thoroughly dissolved. Add the lemon juice. Stir to combine all ingredients. Set aside for 10 minutes to cool gelatin mixture. Add the diced mangoes to the gelatin mixture and stir gently. Refrigerate and chill in the saucepan/bowl until the gelatin starts to set, about 40 to 50 minutes. Pour the mango topping over the cream cheese filling and refrigerate until firm.