

## Mango Bars



Level: Easy

Serves: About 24 pieces

Prep Time: 40 minutes

Cooking Time: 50 to 60 minutes



### *Crust:*

2 cups all-purpose flour

$\frac{1}{2}$  cup white granulated sugar

2 sticks (or 1 cup) unsalted butter; cut into cubes and chilled

### *Mango Filling:*

$\frac{3}{4}$  cup white granulated sugar

$\frac{1}{3}$  cup water

1 tsp. lemon juice

4 cups fresh mango; sliced into large chunks

3 Tbsp. cornstarch

3 Tbsp. water

### *Topping:*

2 cups quick oats

$\frac{1}{2}$  cup white granulated sugar

$\frac{1}{4}$  cup all-purpose flour

$\frac{2}{3}$  cup unsalted butter; cut into cubes and chilled

Preheat oven to 350°.

*For the crust:* In a large bowl, mix the flour and sugar. Add the chilled butter cubes and cut into the flour mixture with a pastry blender until it resembles coarse crumbs. Firmly press the mixture evenly into the bottom of a 9x13 pan. Bake for 10 minutes only. Do not brown. Set aside to cool. Leave oven on to 350°.

*For the mango filling:* In a medium saucepan, stir the sugar,  $\frac{1}{3}$  cup water, and lemon juice together and heat on medium-high until the sugar dissolves. Add the mangoes and gently mix. Cook mango mixture for about 10 minutes, or until mangoes are tender. In a small bowl, combine the cornstarch and 3 Tbsp. water. Stir into the mango mixture and cook until thickened. Remove from heat and cool slightly before evenly pouring over prepared crust.

*For the topping:* In a large bowl (you may use the same bowl you used for the crust), combine the oats, sugar, and flour. Add the chilled butter cubes. With your clean fingers, work the butter into the oat mixture until all are combined and the mixture looks like granola. Evenly sprinkle the topping over the mango filling. Bake for 50 to 60 minutes until the top is nicely browned. Cool before cutting into bars.

### Notes:

- Slice the mangoes into large chunks. If cut too small, the mangoes will melt while cooking on the stovetop.
- This dessert is best eaten the day it is baked. The oat topping won't be as crunchy the following day.