

Mango Cream Pie

Mango nectar may be found in the Mexican-food sections of most grocery stores.

PREP TIME: 10 minutes BAKE: 17 minutes Chill: 8 hours

INGREDIENTS:

1/2 (15-oz) pkg refrigerated piecrusts

2 1/2 C mango nectar

1 C whipping cream

3 egg yolks

3/4 C sugar

1/3 C cornstarch

1/8 tsp salt

2 TBS butter or margarine

1 1/2 tsp vanilla extract

Garnishes: whipped cream, fresh mango slices, fresh mint leaves

INSTRUCTIONS:

Fit piecrust into 9" pie plate according to package directions - fold edges under and crimp.

Bake at 425° 7 minutes or till lightly browned - cool.

Combine nectar + next 5 ingredients in medium saucepan - bring to boil over medium heat, whisking constantly - boil, whisking constantly, 1 minute or till mixture thickens. Remove from heat.

Stir in butter + vanilla - cover tightly with plastic wrap and cool to room temperature. Spoon mixture into prepared piecrust - cover/chill 8 hours. Garnish, if desired.

YIELD: 1 (9") pie