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# Mango Pie

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Nettles Island Cooking in Paradise - 2014

**pastry for a two-crust nine-inch pie**

**5 cups fresh mangoes, sliced**

**1 teaspoon lemon juice**

**1 cup sugar**

**1/4 cup all-purpose flour**

**1/4 teaspoon cinnamon**

**2 tablespoons butter**

Preheat the oven to 425 degrees.

Prepare the pastry. Place in a nine-inch pie dish.

In a bowl, mix the mango and lemon juice.

In a bowl, stir together the sugar, flour and cinnamon. Mix with the mango mixture. Turn the batter into the pastry-lined pie pan. Dot with butter. Cover with the top crust which has slits cut into it. Seal by fluting the edges.

Cover the edge of the pie with a two to three inch strip of aluminum foil to prevent excessive browning. Remove the foil during the last 15 minutes of baking.

Bake the nine-inch pie for 35 to 40 minutes or until the crust is brown and the juice begins to bubble through the slits in the crust.

Serve warm with vanilla frozen yogurt.

## Dessert

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*Per Serving (excluding unknown items): 1094 Calories; 23g Fat (18.7% calories from fat); 4g Protein; 225g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 237mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 4 1/2 Fat; 13 1/2 Other Carbohydrates.*