

## **Mango Pie**

**Recipe submitted by Nisha Nanavaty, Fourth Grade (with help from a parent)**

**Nationality/Ethnicity – Asian**

### **The Story Behind the Recipe**

My sister, Nikita, and I were waiting for my mom to take out her yummy mango pie. It is creamier than whipped cream, softer than a slice of sponge cake, smoother than ice cream, and of course DELICIOUS! It is the softest dessert I have ever put into my mouth!

When she took it out of the fridge, my sister and I sat up and waited hungrily for a piece. After a delicious moment of devouring my mom's mango pie, it popped into my mind that I could run for student council. My mom was very encouraging. She helped me practice my speech by being the audience.

At school I stood up and read the speech to the class .... Finally, after a long day I got the news. Mrs. Probasco announced that Nabiha had made it to student council along with ME! I felt on top of the world! Somehow I feel it was my mom's mango pie that "gave" me my speech!

### **Ingredients:**

- 1 pound of mango pulp (Can be found at the store Mirch Masala)
- 8 ounces cream cheese
- 8 ounces Cool Whip
- 3 ready-made graham cracker pie crusts
- 2 small packs unflavored gelatin
- 1 cup hot water

### **Preparation Directions:**

Take 1 cup hot water and dissolve gelatin in it by stirring constantly to make sure that the gelatin solution doesn't have any lumps. Mix mango pulp, Cool Whip and cream cheese in a blender for 2 minutes at medium speed. Add the gelatin mix into the blender and mix. Pour this mixture in to the pie crusts. Keep it in the refrigerator to set for 4 hours. Then enjoy! Makes 3 mango pies. Serves 18 people.