

# HAWAIIAN MANGO DESSERT

Recipe courtesy of *Cooks.com*

momlogic

## Ingredients:

- 2 cups flour
- 2 cups sugar
- 3 sticks butter
- 1 (8 oz.) package cream cheese, softened
- 1 (8 oz.) container frozen whipped topping, thawed
- 1 teaspoon vanilla
- 2 boxes unflavored gelatin
- 1 cup cold water
- 1 cup boiling water
- 1/4 cup lemon juice
- 5 cup diced mangoes

## Directions:

Preheat oven to 350 degrees. In a bowl, combine flour and 1/2 cup of the sugar. Cut in butter. Press evenly into 13"x9"x2" pan. Bake for approximately 25 minutes or until crust is golden brown. Let cool in refrigerator. Beat cream cheese with a 1/2 cup sugar, fold in whipped topping and vanilla. Spread over cooled crust, chill until firm. Soften gelatin in water, add boiling water and remaining 1 cup of sugar, stir until gelatin dissolves. Stir in lemon juice and mangoes. Let cool. When cooled, carefully spoon over the cream cheese layer. Chill until firm, then cut into serving pieces.