

Mango~Macadamia Cobbler



Some of the greatest flavors ever all combined in one dessert

Serves 8

1/4c sugar

2t cornstarch

4c mango, peeled, diced

3T lime juice

2t butter, melted

2/3c all~purpose flour

1/3c sugar

3T brown sugar

1t ground ginger

1/3c butter

1/3c macadamia nuts

Preheat oven to 400. Combine sugar and cornstarch, stirring well. Add mango, lime juice and melted butter. Toss to combine. Place mango mixture in 8" square baking dish sprayed with non~stick cooking spray.

Combine flour, sugar, brown sugar and ginger stirring well. Cut in butter with pastry blender or 2 knives until mixture resembles coarse meal. Stir in nuts. Sprinkle flour mixture evenly over mango mixture.

Bake 40 minutes or until browned. Serve hot with vanilla ice cream.

Prepare Ahead Tip

Keep refrigerated, covered, up to 4 days. Serve hot or at room temperature.

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