

Mango Bars

350° for 40-45 min.

Hint, use the food processor to slice the fruit and prepare the crust and topping. This dessert is delicious and takes only 10 minutes to prepare with a food processor. Guests fight for the leftovers if there are any. Cooks will want you to share the recipe.

Filling:

4 c. chopped mangoes

1/3 c. water

3/4 c. sugar

1/4 t. cinnamon

opt. pinch of nutmeg

Boil for 2 min. then thicken w/ 3T. cornstarch in 1/4c. water. When the mix is translucent, remove from heat and set aside.

Crust:

2 1/2 c. flour

2 blocks butter or margarine

1/2 c. sugar

Opt. 1/4 c. nuts

Combine ingredient in bowl. Cut to pea size. Pat in 9x13" pan. Pour filling over crust. Set aside.

Topping:

2 c. oatmeal, any type except microwavable

1/4 c. flour

1/2 c. sugar

1 block cold butter or margarine

Put ingredient in bowl, cut to pea size, Spread on filling. Bake.

Yield 32 bars