

FRESH MANGO TART WITH MACADAMIA NUT CRUST

Crust:

½ cup butter

½ cup sugar

1 ½ cup flour

¾ cup toasted macadamia nuts,
chopped

*- can use any type of
toasted nut*

1 - 8 oz. package cream cheese

½ cup powdered sugar

3 ripe but firm mangos

¼ cup apricot preserves

*can add gran Marnier
or other liquors*

1.) In the food processor with the steel blade, cream the butter and sugar.

2.) Add flour and nuts and pulse until blended. Press into the bottom and up the sides of a 10 inch tart pan with a removable bottom. Bake at 350 degrees for 20 minutes. Cool.

3.) In the food processor, cream the cheese and sugar together. Spread over the cooled crust. *don't add*

4.) Peel, seed and slice mangos into strips. Arrange strips in a circular pattern as shown in class to cover tart.

5.) Heat preserves and strain. Brush over the mango to lightly glaze.