

## Mango Cheese Cake



COUNTRY  
India  
Philippines

SERVINGS  
12

### INGREDIENTS

- 3 packages Unflavored Gelatin (.25 Ounce Packets - They Come 4 To A 1-ounce Box)
- 3 cups Boiling Water
- 1 cup sugar
- 1 block Cream Cheese (8 Oz.)
- 1 cup Sour Cream
- 1 can Alphonso Sweetened Mango Pulp, 30 Oz
- 8 Oz. Whipping Cream Or 1 tub Cool Whip

TIME TO PREPARE  
25 min.

### PROCEDURE

1. Pre-bake the graham crusts if desired, and let cool.
2. Melt the gelatin in boiling water until dissolved (can use microwave to boil the water, mine took about 3 minutes) and cool.
3. Combine all the ingredients together in a blender in batches till smooth and well combined- pour into the crusts or dishes.
4. Place filled crusts in refrigerator for at least several hours or overnight.

The mango purée is available on Amazon if desired