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## Mango Crisp

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### Ingredients:

<b>Amount</b> (1, .50 , 8)	<b>Unit</b> (cup, Tbsp, g, ml)	<b>Item</b> (egg, chaya leaves, sugar)	<b>Preparation</b> (crushed, diced, whole)
4	cups	mangoes	peeled and sliced
1	cup	sugar	
$\frac{3}{4}$	tsp	salt	
1	tsp	nutmeg	
1	cup	flour	
1	tsp	baking powder	
1	tsp	cinnamon	
1		egg	
1/3	cup	butter	melted
$\frac{1}{2}$	cup	pecans	chopped

## Recipe Instructions:

1. Place mangos in 8"x 8" x 2 baking dish.
2. Sift dry ingredients together and work in egg until consistency of coarse meal.
3. Sprinkle over mango slices.
4. Drizzle melted butter over top followed by chopped nuts.

5. Bake 375° for 45 minutes.
6. Can serve with Cool Whip, ice-cream, or whipped cream.

<http://edn.link/4ar9gw>