

Mango Crisp



Ingredients

Mango Filling

4-6 ripe mangoes
(6 cups cubed mango)
3 tablespoons lime juice
1/4 cup granulated sugar
2 tbs cornstarch
1 tbs ginger preserves,
or minced candied ginger

Topping

8 tbsp (1 stick) cold
unsalted butter, cut into
1-inch cubes
1 cup all-purpose flour
1/4 cup granulated sugar
1/2 cup packed light
brown sugar
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp salt
1/2 cup pecan pieces, toasted

Mango adds a tropical twist to the classic American crisp in this recipe from Steven Raichlen's award-winning cookbook *Miami Spice*. Makes 10 - 12 servings.

Directions

1. Preheat oven to 375° F.
2. Peel the mangoes and cut the flesh into bite-size pieces. Place the mangoes in a large bowl and toss with lime juice.
3. Combine the sugar, cornstarch and candied ginger in a mixing bowl and mix well. Stir the mixture into the mangoes, and spoon the mangoes into ramekins.
4. Using a stand mixer fitted with a paddle, a food processor or two knives, combine the topping ingredients, excluding the pecans, until the mixture resembles coarse crumbs with pea sized pieces of butter. Mix in the pecans, if using, and spoon the topping over the mango mixture.
5. Bake the crisps on a baking sheet until the crust is golden brown, 30-35 minutes. Remove the baking sheet from the oven and allow ramekins to cool. The crisp may be eaten warm, at room temperature or chilled.

