
Mango Crisp

Description

Sweet, golden, and irresistibly crisp — this *Mango Crisp* is the ultimate tropical treat! Juicy mango meets a buttery oat topping with macadamia crunch (or coconut if you're feelin' it). Perfect for sunny vibes and easy baking!

Total time: 40 min Yield: 4 to 6 servings

Ingredients

3 cup fresh mango (cut into chunks)
1/2 tsp cinnamon
1 Tbsp cornstarch
1/2 cup flour
1/2 cup oats
1/3 cup macadamia nuts (chopped or shredded coconut)
1/8 tsp salt
dash nutmeg
1/4 cup cane sugar
1/4 cup melted butter or light oil
1 to 2 Tbsp water (if needed for binding)

Prep Time: 15 min Cooking Time: 25 min Total Time: 40 min

Instructions

Preheat the oven to 350°F. Toss mango with cinnamon and cornstarch, then spread in a pie plate. In a separate bowl, mix flour, oats, nuts, salt, nutmeg and cane sugar. Add butter or oil, mixing until crumbly. If needed, add water to help bind. Sprinkle topping over mango and bake for 25 minutes or until golden brown and crispy.