

## ***Myrna's Famous Mango Cream Pie***

1 pie crust shell, baked

8 oz. cream cheese

1/2 C powdered sugar

1/2 C whipping cream

Mangos (comes in a quart jar in refrigerated section)

Glaze:

1/2 C granulated sugar

4 t cornstarch

3/4 C nectar from the juice in the jar of mangoes

1 t lemon juice

Beat together cream cheese, sugar and whipping cream. Spread mixture on top of a pre-baked pie shell. Place mangoes over top of cream cheese mixture. Meanwhile in a saucepan, cook 1/2 cup granulated sugar with cornstarch and nectar. When thickened, add lemon juice and cool. Pour glaze over the top of mangoes and refrigerate for several hours.

*In Loving Memory*



*Myrna Louise Johns*

*1937 ~ 2024*

