

Peach-Mango Pie

- 5.3 oz. Peach Mango Dairy-Free Yogurt
- 8 oz. Go Veggie Plain Cream Cheese, set out for 15-30 minutes to soften
- 3 T. organic powdered sugar
- 1 1/4 c. Maple Pecan Sweet Home Granola
- 1/4 c. dates, chopped
- 1/4 c. water

Prepare crust first. Cover dates with water and microwave for 30 seconds. Drain. Combine granola and dates in food processor and pulse until fine and crumbly. Press into a small pie pan and bake at 350° for 5 minutes. Cool completely. Beat cream cheese and sugar until smooth. Add yogurt and beat to combine. Pour into cooled crusts. Refrigerate until firm. To serve, top with fresh raspberries and mangos.

***Notes:** For a 9-inch, large pie pan, use 1 ½ containers yogurt, 1 ½ containers cream cheese, 4 T. sugar, 1 ¾ c. granola, 1/3 c. dates and water.

FUN FACTS

- **Mangos are one of the most popular fruits in the World**
- **Mangos were first grown in India over 5,000 years ago**
- **Mango seeds traveled with humans from Asia to the Middle East, East Africa and South America beginning around 300 or 400 A.D.**
- **A basket of mangos is considered a gesture of friendship in India**
- **Mangos are related to cashews and pistachios**
- **A mango tree can grow as tall as 100 feet**
- **The bark, leaves, skin and pit of the mango have been used in folk remedies for centuries**

NUTRITION

- **A one-cup serving of mangos is 100 calories**
- **Mangos provide 100% of your daily vitamin C, 35% of your daily vitamin A and 12% of your daily fiber**
- **Mangos contain over 20 different vitamins and minerals, helping to make them a superfood**