

## **Uncle Jaime's Mango Cheese Cacao Pie**

- 1 graham cracker crust
- 1/4 c cacao nibs, ground in a processor until textured like loosely ground coffee
- 2 T brown sugar
- 16 oz cream cheese, at room temperature to soften
- 1/2 c coconut sugar crystals (or your favorite sweetener)
- 3/4 c sour cream or Greek yogurt (not low-fat)
- 20 dried mango slices, soaked 1/2 hr in hot water (or fresh mango 1/4" thick)

Sprinkle the ground cacao nibs in the bottom of the pie shell.

Sprinkle the brown sugar on top of the ground cacao nibs.

Blend the softened cream cheese, the 1/2 cup of sugar and the sour cream using a mix master, a processor or by hand. Use a spatula to fill the pie shell with the cream cheese mixture.

Lay the reconstituted mango slices on top of the filled pie shell, overlapping slightly and filling in any tiny spaces with small mango patches.

Bake the pie for 35-40 minutes at 350-375 degrees until it is set and doesn't jiggle. Chill in the refrigerator before serving.