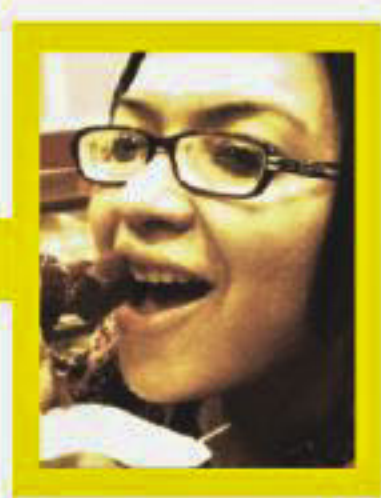**MAKE IT OR BAKE IT**
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Mango Mania

Jackfruit may have made it to the national list as THE fruit but it's the mango that won the hearts of the Bangladeshis in large number. Mango is truly a juicy, sweet blessing from the heavens to be enjoyed in the months of scorching heat. Specially the Bangladeshi variants - Layngra, Heemshagor, Gopalbhog, Kheershapati - are all gorgeously unparalleled in terms of flavour and taste.

Though this beautiful tropical fruit tastes best when eaten cold in its original and exuberant ripened form, it can also be turned into an exotic dessert if one has a little spare time, a wish to turn the summer into a good one along with some left over mangos and an oven.

So go ahead, crown your meals with cakes, tarts and pies, jeweled with the lustrous yellow of the king of the fruit this summer.

MANGO UPSIDE DOWN CAKE

Ingredients
12 tbsp butter, better if unsalted, plus more for buttering the pan
1/2 cup packed brown sugar
2 large mangoes, sliced into 1/2-inch slices (approximately 2 cups)
2 1/4 cups all-purpose flour
4 tsp baking powder
1 tsp salt
1 1/2 cups granulated sugar
3 large eggs
1 tsp vanilla essence
1 1/4 cups whole milk

Method
Position a rack in the middle of the oven and preheat the oven to 350 degrees F. Butter a 9-inch cake tin and set aside. Use parchment at the bottom of the pan.

Combine the brown sugar and 4 tablespoons of the butter in a small saucepan over medium heat and cook, stirring constantly, until the sugar dissolves and the syrup is bubbling. Bring the mixture to a boil and cook until it turns light amber, about 10 minutes.

Carefully pour the butter mixture into the prepared pan and arrange the mango on top, overlapping the slices.

Whisk together the flour, baking powder and salt in a medium bowl and reserve.

Beat together the granulated sugar and remaining 8 tablespoons butter in a large bowl with an electric mixer at high speed until light and fluffy, about 6 minutes. Add the eggs 1 at a time, beating well after each addition. Beat in the vanilla essence. Add half of the flour mixture and mix at low speed until just combined. Mix in the milk, then add the remaining flour and mix until just combined.

Gently spoon the batter into the pan over mango and spread evenly. Bake on the middle rack until golden brown and a toothpick or knife comes out clean, about 1 hour. Let the cake cool in the pan on a rack for 10 minutes.

Run a thin knife around the inside edge of the pan, then invert a plate over the pan and invert the cake onto the plate. Let the cake cool completely on the plate, at least 20 minutes, then serve at room temperature.

Read more at:
http://www.foodnetwork.com/recipes/marcela-valladolid/upside-down-mango-cake.html?oc=linkback

MANGO CREAM PIE

Ingredients
1 cup white flour
½ cup butter
1 egg
250 grams cream cheese, softened
½ cup sifted caster sugar
½ cup whipped cream
2 large mangoes (thinly sliced) about 2 cups
½ cup granulated sugar
2tbspcornstarch
1 tbsp honey
1 tsp finely shredded orange rind
1 tsp lemon juice
½ cup finely chopped macadamia nuts

Method
Spread the 1/2 cup nuts in a baking pan and toast in a 350°F oven for 5-10 minutes or until golden, stirring once or twice. Let cool. In a medium mixing bowl, combine flour and toasted nuts; cut in butter until mixture forms coarse crumbs. Add egg; stir until combine. Form into a ball. On a lightly floured surface, roll out dough to about 1/8" thickness. Line a 9-inch pie plate with pastry. Fold edge under and flute. Prick well. Bake in a 350°F oven about 20 minutes or until golden brown. Keep aside and let cool.

In a bowl, beat together cream cheese and powdered sugar. Stir in 1 tbsp of the cream.

Beat remaining cream until soft peaks form; fold into cheese mixture. Spread in a pie shell.

Place mango slices, overlapping each slice, in circles. Reserve a few mango slices for garnish.

In a saucepan combine granulated sugar, cornstarch, and orange peel. Stir in honey and lemon juice. Cook and stir till thick and bubbly. Cook and stir for 2 minutes more