



## MANGO COCONUT BLONDIES

- 2 cups diced mango (or two large nectarines, diced)
- 1 Tbsp. lemon juice
- 1 pkg. **TSG Apple Cake Mix**™
- 1 pkg. **TSG Tropical Coconut Cheeseball Mix**™
- ½ cup unsweetened shredded coconut, toasted
- 3 large eggs, beaten

1. Preheat oven to 325°F. Lightly grease an 8-inch glass baking dish.
2. Toss mango with lemon juice.
3. In a medium bowl, stir together apple cake mix, tropical coconut seasoning packet, and the ½ cup toasted coconut.
4. Stir in beaten eggs and mango. Spread into baking dish. Sprinkle batter with the tropical coconut topping.
5. Bake 45-50 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cool completely before cutting into squares.

Makes 16 blondies

Note: If using a metal pan, bake about 10 minutes longer.  
No need to peel nectarines