

Mango Float Recipe

Ingredients

- 2 cups of mangoes (thinly sliced)
- Graham crackers 1 box
- Crushed Graham 1 tbsp
- 1 can all purpose Nestle cream
- 1 can condensed milk



Instructions

1. In a rectangular Glass baking dish, arrange 8 to 10 pieces of graham crackers, then set aside.
2. Chill the Nestle for 30 minutes cream then whip the Cream in a bowl.
3. Fold the whipped cream with condensed milk, then Mix well.
4. Then on the layered crackers on the bottom, spread the milk and cream mixture.
5. Then spread out the thin sliced mangoes evenly on top of the cream.
6. Make another layer of graham crackers; spread the cream and mango slices. You can do lots of layers if you want.
7. Garnish top layer with mango and sprinkle the crushed graham.
8. Chill the Mango Float for at least 2 to 3 hours before serving.