

Foodnity Recipes

Tropical Mango Cookies

A delightful mango-filled cookie that’s soft, buttery and simply irresistible.

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 cup ripe mango pureé (about 1 large mango)
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter and brown sugar until light and fluffy, about 2–3 minutes.
3. Add the egg, vanilla extract, and lemon zest; beat until just combined.
4. Stir in the mango pureé, mixing gently to incorporate the tropical flavor.
5. In a separate bowl, whisk flour, baking soda, and salt; gradually fold into the wet mixture, being careful not to over-mix.
6. Scoop rounded tablespoons of dough onto the prepared sheet, spacing about 2 inches apart.
7. Bake for 10-12 minutes, until the edges turn a light golden brown. ganache cookies have a similar bake time, giving you a clue to watch the colors.
8. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill for 10 minutes before baking.
- For extra mango intensity, fold in 2 tbsp mango jam after the butter is creamed.
- These cookies pair beautifully with a cold glass of coconut water.