Mango Pudding

Ingredients

2 c Mango (cut into cubes)
1/4 oz Gelatin (1 envelope)
2/3 c Milk
1/4 c Evaporated Milk
1/3 c Sugar

Instructions

1.In a small bowl add half of the milk then sprinkle the gelatin on top. Let it sit for 5 minutes until the gelatin softens.
2.Place mango into a blender then add the rest of the milk and blend until very smooth.
3.In a small pot add sugar with the mango and milk then turn the burner on to medium low. Stir constantly until small bubbles form then turn off the heat. Add the gelatin with the milk and mix well until the gelatin dissolves.
4.Add evaporated milk. Stir until evenly combined. Pour the mixture to your containers of choice. Refrigerate for around 2 to 3 hours until completely set.
5.To serve top with extra mango cubes and extra evaporated milk.