



## PINEAPPLE MAC NUT CREAM PIE

— SERVES: 4-6 • PREP TIME: 30 MINS • CHILL TIME: 5 HOURS —

### INGREDIENTS:

#### CRUST:

- ½ stick butter, melted
- ½ c Mauna Loa<sup>®</sup> Dry Roasted Macadamia Nuts, chopped
- ½ cup shredded coconut, sweetened
- 8 King's Hawaiian<sup>®</sup> Original Hawaiian Sweet Rolls

#### FILLING:

- 1-8 oz package cream cheese, softened
- ½ cup sugar
- 1-8 oz can Del Monte<sup>®</sup> Pineapple Slices, drained and chopped
- 1 container Cool Whip<sup>®</sup>, thawed

#### TOPPING:

- 1 cup Del Monte<sup>®</sup> Pineapple Juice
- 2 tablespoons brown sugar
- 2 tablespoons butter
- 2 tablespoons cornstarch
- 1 teaspoon honey

### PREPARATION:

#### STEP 1

Preheat oven to 350°. Halve dinner rolls and place on baking sheet. Bake 10 minutes, until golden brown. Place in food processor and pulse until breadcrumb consistency is reached. Add melted butter and process to combine. Press mixture into 9" pie plate. Bake 12 minutes, until golden and crisp. Set aside to cool completely.

#### STEP 2

Prepare the filling. Combine softened cream cheese, and sugar in bowl of mixer (or same food processor). Mix until combined and add drained pineapple. Remove from mixer or food processor and gently fold in Cool Whip with a rubber spatula.

#### STEP 3

Once your crust is cool, sprinkle macadamia nuts and coconut on bottom of crust. Pour in filling and smooth top of pie. Chill for at least 5 hours.

#### STEP 4

Make Topping. In a small saucepan add pineapple juice, brown sugar, honey, and whisk until combined. Meanwhile, melt butter in microwave and whisk in cornstarch until fully dissolved. Add to juice/sugar mixture in saucepan. Turn heat to medium/high and whisk until thickened, about 30 seconds. When mixture is fully combined, remove from heat and let cool.

#### STEP 5

Cut pie slices, drizzle topping as desired and try not to eat the whole pie by yourself before serving.

*Chef's Note: Garnish with toasted coconut or fresh seasonal berries!*

