



PINEAPPLE MACADAMIA NUT CREAM PUFFS

— SERVES: 12 • PREP TIME: 15 MINS • COOK TIME: 15 MINS —

INGREDIENTS:

FILLING INGREDIENTS:

- 1 8 oz. carton Cool Whip[®], thawed
- 1 8 oz. can Del Monte[®] Crushed Pineapple, drained and pureed
- 1 teaspoon powdered ginger
- 2 12 ounce packages Kings Hawaiian[®] Original Hawaiian Sweet Rolls

TOPPING INGREDIENTS:

- 1 cup semi-sweet or dark chocolate
- ½ pint heavy cream
- ½ teaspoon vanilla extract
- 1 cup Mauna Loa[®] Macadamia Nuts, chopped
- King's Hawaiian Original Hawaiian Sweet Rolls

PREPARATION:

STEP 1

Fold together Cool Whip and pureed pineapple until well combined. Stir in ginger. Refrigerate until ready to use.

STEP 2

Fill a pastry bag with pineapple filling.

STEP 3

Using the tip of a knife, cut a small X in 1 side of each Hawaiian Sweet Roll. Fill each roll by inserting the tip of the pastry bag into the hole and fill until you can feel the pastry begin to bulge.

STEP 4

Prepare the topping by combining chocolate and heavy cream in a microwave-safe bowl. Heat for 2 minutes and whisk until smooth.

STEP 5

Stir in vanilla.

STEP 6

Pour chocolate topping over the top of the filled puffs and top with chopped macadamia nuts.

