

# King's Hawaiian®

*The Bread For  
All Occasions*

RECIPE BOOK



# *The King's Hawaiian Story*

The King's Hawaiian® tradition started in Hilo, Hawaii, in 1950, but its inspiration goes back for centuries. Robert Taira labored for months in his newly opened bakery to create an extraordinary product to match the famed Portuguese sweet bread, known as “keeper bread”, which nourished seamen on their long Pacific and Atlantic voyages. The result was King's Hawaiian® Sweet Bread, a legendary creation which kept the long lasting quality and unique flavor of its ancestor and added the lightness, and moist cake-like texture that has become a classic among breads.

And, the delicious flavor goes beyond our bread alone. Its unique flavor and texture adds a special twist to new and traditional recipe favorites!

We hope you enjoy each of our recipes with your family and friends! And we'd love to hear from you if you have your own special recipes made with King's Hawaiian® Bread!

*Mahalo!*

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# Tropical Bruschetta

Makes 24 servings.

- 6 King's Hawaiian® Sweet Rolls
- Olive oil
- 1 mango, 1/2-inch dice (about 1 cup)\*
- 1/2 cup sliced strawberries
- 1/2 cup finely chopped red onion
- 1/2 tbsp minced jalapeno pepper
- 1 avocado, 1/2-inch dice (about 1 cup)\*
- 1 lime

\*select mango and avocado that are ripe but firm  
TRIM off dome of each roll then cut horizontally into 4 equal layers. Brush one side of each piece with olive oil. Bake in a preheated 350°F oven for 7-8 minutes, or until golden brown. Cool.

COMBINE next 5 ingredients in bowl. Squeeze juice of 1 lime over ingredients. Toss to coat well. Chill about 1 hour.

SPOON about 1 tablespoon salsa on each toasted bread square. Serve immediately.



# Spicy Cheese Fondue

Makes 18 servings.

## Bread Bowl & Paddles:

- 1 16 oz. loaf King's Hawaiian® Sweet Bread
- Olive oil

CARVE out center core of bread within 1-inch of bottom and sides keeping bread intact; set aside.

CUT reserved bread horizontally into 1/2-inch layers. Brush both sides lightly with olive oil. Cut each layer into 'paddles' about 3x1 1/2x1/2-inches (about 18).

BRUSH inside of bowl lightly with olive oil. Place bowl and paddles on separate baking sheets. Bake both in a preheated 350°F oven: 11-13 minutes for bowl, 8-9 minutes for paddles, until golden brown.

## Spicy Cheese Fondue:

- 1 16-oz. pkg. Mexican-flavored American processed cheese, cut into 1/2-inch cubes
- 8 oz. Pepper Jack cheese, shredded
- 1/4 cup prepared salsa
- Selection of vegetables for dipping, optional

MELT processed cheese in saucepan over medium heat until melted. Stir in jack cheese, fold in salsa. Pour into bread bowl.

ARRANGE bread paddles and vegetables around base. Serve immediately. Makes about 3 cups.



## Barbeque Chicken Dim Sum

Makes 12 servings.

- 2 tbsp. vegetable oil
- $\frac{1}{2}$  cup finely chopped onions
- $\frac{1}{2}$  cup prepared smoky barbecue sauce
- $\frac{1}{4}$  cup prepared hoisin sauce
- $1\frac{1}{2}$  cups cooked chicken, finely diced (6 oz.)
- 1 12-oz. package King's Hawaiian® Sweet Rolls
- $\frac{1}{4}$  cup apricot jam, melted
- Chopped chives, garnish

HEAT oil over medium heat in skillet, add onion. Cook until soft. Add BBQ and hoisin sauces; heat through. Stir in cooked chicken; cook another 1-2 minutes. *If dim sum eaten immediately, then use warm filling to fill rolls.* Otherwise, cover and refrigerate until ready to use.

FILL: Pull apart rolls. Create a cavity in each roll by gently pushing through interior side of roll with a  $\frac{1}{2}$ -teaspoon measuring spoon. Carefully scoop out two 'balls' of bread. Carefully fill cavity with four  $\frac{1}{2}$ -teaspoons of meat mixture. Repeat until all rolls are filled.

PLACE on baking sheet; cover with foil. Bake in a preheated 350°F oven, 8-10 minutes. Brush tops with apricot jam. Sprinkle with chopped chives. Serve piping hot.

## Spicy Chili Bowl

Makes 4 entrées or 18 appetizer servings.

### Bread Bowl & Paddles:

- 1 16 oz. loaf King's Hawaiian® Sweet Bread
- $1\frac{1}{2}$  cups shredded cheddar cheese
- Olive oil

CARVE out center core of bread within 1-inch of bottom and sides keeping bread intact.

CUT reserved bread horizontally into  $\frac{1}{2}$ -inch layers. Brush both sides of layers with olive oil. Cut layers into about 18 'paddles' that measure about  $3 \times 1\frac{1}{2} \times \frac{1}{2}$ -inches. Place paddles on foil-lined baking sheet; sprinkle with cheese.

BRUSH inside of bowl lightly with olive oil. Place bowl on separate baking sheet. Bake bowl and paddles in a preheated 350°F oven for 11-13 minutes, until golden brown and cheese is bubbling.

### Spicy Chili:

- 1 lb. Italian turkey sausage, removed from casing
- 1 tbsp. olive oil
- 1 15-oz. can black beans, drained
- 1 15-oz. can cannellini (white) beans, drained
- 1 19-oz. can chili no beans
- 1 cup prepared chunky salsa
- Sliced green onions, garnish
- Shredded cheddar cheese, garnish

HEAT oil over medium heat in 3 qt. saucepan. Add sausage and brown. Add next 4 ingredients, cook until hot. Pour into prepared bread bowl. Garnish with onions and cheese. Place paddles around bowl. Serve immediately.







# Strawberry French Toast

Makes 4 servings.

- 4 1 1/2" slices King's Hawaiian® Sweet Bread
- 2 cups sliced strawberries
- 4 large eggs
- 1/2 cup milk
- 1/2 tsp. vanilla
- 1/8 tsp. nutmeg
- 1/8 tsp. cinnamon
- 1/4 cup sugar, optional
- 1 tbsp. grated rind of orange, optional
- Powdered sugar, garnish
- Syrup, garnish

CUT each slice into thirds. Using serrated knife, cut a pocket in edge of each slice and fill with strawberries.

COMBINE desired remaining ingredients. Quickly dip (do not soak) slices in egg mixture. Cook on hot buttered or oiled griddle until golden brown on both sides. Keep egg mixture well blended.

SPRINKLE with powdered sugar and top with additional strawberry slices. Serve immediately with warm syrup.



# Pull Apart Loaf

Makes 25 servings.

- 1 16 oz. loaf King's Hawaiian® Sweet Bread
- 3/4 cup dark brown sugar
- 6 tbsp. butter or margarine
- 3 tbsp. honey
- 1/4 cup flaked coconut
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg

COMBINE sugar, butter, and honey in a small saucepan. Cook over low heat for 5 minutes; stirring constantly. Remove from heat. Reserve 1 1/2 tbsp. coconut for garnish. Blend remaining coconut, cinnamon and nutmeg into glaze.

REMOVE loaf from aluminum pan. Make 4 vertical slices in loaf about 1 1/2 inches apart stopping 1/2 inch from bottom crust. Open each slice and spread 1-2 tbsps. of glaze on one side of bread. Press together. Continue until all slices are filled. Turn loaf 1/4 and make another 4 cuts as above and fill with glaze. Press loaf together and place back into pan.

SPREAD remaining glaze over top of bread, sprinkle with reserved coconut. Bake 10 minutes in preheated 400°F oven. Serve warm.

# Scalloped Apples & Sausage Strata

Makes 12 servings.

- 12 oz. King's Hawaiian® Sweet Bread (¾ of 16 oz. loaf), cut into 1-inch cubes (11 cups)
- 12 oz. bulk breakfast sausage, cooked, drained
- 12 oz. shredded cheddar cheese (3 cups)
- 5 large eggs
- 3 cups milk
- ½ tsp. salt
- 1 tsp. dry mustard
- ½ cup dried, sweetened cranberries
- 2 12-oz packages frozen, prepared scalloped apples, thawed

PLACE bread cubes into greased 9x13x2-inch (3 qt.) pan. Sprinkle crumbled sausage and cheese over bread. Whisk together eggs, milk and seasonings, pour evenly over pan. Gently press bread into pan to ensure it is covered with mixture. Fold cranberries into apples, and spoon evenly over top of pan. Cover and refrigerate overnight.

BAKE uncovered 55-60 minutes in preheated 325°F oven, or until knife comes out clean when inserted in center. Sides may be dark due to sugar in apples, but it's not burned. Let sit 10 minutes before serving.



# Hawaiian Benedict

Makes 4 servings.

- 8 slices Canadian bacon
- 2 tbsp. margarine
- 1 8 oz. can pineapple chunks, drained
- 4 King's Hawaiian® Sweet Rolls
- 8 large eggs
- 8 oz. pineapple flavored cream cheese
- Chopped parsley, garnish

COOK bacon in a nonstick skillet until pieces begin to brown. Remove and keep warm. Add margarine to skillet and grill pineapple. Remove and keep warm. Slice rolls horizontally in half. Scramble eggs and begin to cook while toasting rolls. Toast with cut end facing up.

ASSEMBLE each serving: Spread 1 tablespoon of cream cheese on the cut (toasted) side of each roll. Place 1 slice of bacon over cheese; divide eggs equally over each serving; top with 3-4 pieces of pineapple. Garnish with chopped parsley. Serve immediately.



## Baked French Toast With Berry Compote

Makes 12 servings.

### Baked French Toast:

- 1 16 oz. loaf King's Hawaiian® Sweet Bread, cut into 1-inch cubes
- 1 8-oz. pkg. cream cheese, softened
- 5 large eggs
- 3 cups milk
- ½ cup maple syrup
- 1 tsp. vanilla
- ¼ tsp. salt
- 1 tsp. cinnamon

### Fresh Berry Compote:

- 2½ cups fresh sliced strawberries
  - 1 cup fresh blueberries
  - ¼ cup orange marmalade, melted
- Powdered sugar, garnish

PLACE bread cubes into greased 9x13x2-inch pan. Using an electric mixer, beat cream cheese until fluffy. Add eggs, one at a time, and beat well. Mix in remaining ingredients until blended. Pour over bread. Press bread into liquid to ensure it is covered with mixture. Cover and refrigerate overnight.

BAKE uncovered in preheated 350°F oven, 30-35 minutes or until a knife inserted in center comes out clean. Meanwhile, gently fold together ingredients for fruit compote until well combined. Cut French toast into 6 large portions. Cut each rectangle diagonally in half to form a triangle. Ladle fruit over each piece and serve.

## Green Chile & Corn Bake

Makes 12 servings.

- 1 16 oz. loaf King's Hawaiian® Sweet Bread, cut into 1-inch cubes
- 2 10-oz. cans Mexicorn, drained
- 1 7-oz. can diced green chiles
- ½ cup sliced green onions
- 12 oz. shredded sharp cheddar cheese (3 cups)
- 6 large eggs
- 3¼ cups milk
- ½ tsp. garlic powder
- 1 tsp. salt
- ¼ tsp. white pepper
- 1 tsp. chili powder
- 24 oz. prepared salsa

PLACE half of bread cubes into greased 9x13x2-inch pan. Sprinkle corn, chiles and green onions evenly over bread. Top with half cheese then add remaining bread. Whisk together eggs, milk and seasonings. Pour evenly over pan; gently press bread into pan to ensure it is covered with mixture. Top with remaining cheese.

BAKE covered in preheated 325°F oven, 30 minutes. Remove foil and bake another 15-20 min. or until knife comes out clean when inserted into center of pan. *Dish can be prepared, covered and refrigerated overnight. Bake 45 minutes covered, and 15-20 minutes uncovered. Let sit 10 minutes before serving. Ladle salsa over each piece.*





# Sunrise Fruit Breakfast Bar

Makes 1 serving.

- 1 1-inch thick center slice  
King's Hawaiian® Sweet Bread,  
cut in half, (reserve remaining half  
for another use)
- 1 tbsp. orange marmalade
- 1/3 cup cottage cheese
- 1/2 cup fresh sliced strawberries

TOAST half slice of bread until golden brown;  
spread with marmalade. Top with cottage  
cheese; arrange sliced berries over cottage  
cheese.

SERVE immediately.



# Paradise Salad

Makes 4 side or 2 entrée servings.

## King's Croutons:

- 2 1/2-inch center slices King's Hawaiian®  
Sweet Bread

Olive oil

BRUSH both sides of bread with oil. Cut into 1/2-inch  
cubes. Place on baking pan with lip. Bake in preheated  
350°F oven, 10-12 minutes, stirring once, until gold-  
en. Cool; store in airtight container. Makes 2-3 cups.

## Salad:

- 1/4 cup olive oil
- 1 1/2 tbsp. red wine vinegar
- 1 tbsp. sugar
- 1/4 tsp. salt
- 1/4 tsp. dry mustard
- 1 5-oz bag spring lettuce mix
- 1/2 cup red onion strips, thinly sliced
- 1 cup Mandarin oranges\*
- 1 cup King's croutons
- 8 oz. cooked chicken or shrimp, optional
- 1/4 cup slivered almonds, toasted, optional

\*chopped mango, orange slices (membrane removed)  
or sliced strawberries may be substituted

WHISK together first 5 ingredients for dressing. Pour  
over salad greens and half of onion, fruit, 1 cup of  
croutons and almonds (if desired). Toss. Place on  
serving plates. If desired, arrange chicken or shrimp  
on top. Garnish with remaining ingredients & serve.





# Monte Cristo Sandwich

Makes 1 serving.

- 2  $\frac{3}{4}$ -inch thick center slices  
King's Hawaiian® Sweet Bread
- 3 1-oz. Swiss cheese slices
- 4 oz. deli-sliced turkey and/or ham
- 1 large egg
- 1 tbsp. milk or water
- Powdered sugar
- Raspberry jam\*

PLACE cheese slices over bread slice followed by meat slices. Top with remaining bread slice.

WHISK together egg and milk in a shallow bowl. Dip both sides of sandwich into egg mixture until well coated. Cook on medium heat in large, greased skillet until both sides are golden brown and cheese is melted.

DUST with powdered sugar, cut in half and serve with side of raspberry jam for dipping or spreading.

*\*Shortcut: spread 2 tbsp. jam on top of meat and grill with sandwich.*



# Ham & Swiss Florentine Bake

Makes 12 servings.

- 1 16 oz. loaf King's Hawaiian®  
Sweet Bread, cut into 1-inch cubes
- 2 tbsp. vegetable oil
- 2 medium onions, chopped (1 cup)
- 1 lb. ham, cut into  $\frac{1}{2}$ -inch cubes
- 5 large eggs
- 4 cups milk
- 1 tsp. salt
- $\frac{1}{4}$  tsp. nutmeg
- 1 6-oz. package baby spinach
- 12 oz. shredded Swiss cheese (3 cups)

BAKE bread cubes on baking sheet with a lip in preheated 200°F oven for 30 minutes stirring once. Meanwhile, heat oil in skillet, sauté onions on medium heat 15 minutes, add ham. Continue to cook until onions are well browned. Whisk together eggs, milk and seasonings.

PLACE half of dried cubes into greased 9x13x2-inch pan. Top with half of spinach, meat mixture, egg mixture then cheese. Repeat. Cover with foil and refrigerate overnight.

BAKE covered in a preheated 325°F oven, 55 minutes. Remove foil and bake another 10-15 min., or until knife comes out clean when inserted in center. Let sit 10 minutes before serving.

# Dog Bites

Makes 1 serving.

- 2 King's Hawaiian® Sweet Rolls
- 1 Hot dog
- Ketchup or mustard, garnish

HEAT hot dog in microwave on high for 30-40 seconds or boil in water over stovetop for 2-3 minutes.

FILL rolls: Pull apart 2 rolls from package. Create a cavity in each roll for hot dog by gently cutting a  $\frac{3}{4}$  inch hole through the center side of rolls with a small serrated knife.

CUT heated hot dog into half. Place each half through hole created in rolls. Squiggle favorite condiment on top of roll! Serve warm.

*Kids' Favorite!*



# Club Sandwich

Makes 8 servings.

- $\frac{1}{2}$  cup mayonnaise
- 1 tbsp. prepared horseradish sauce
- 2 tbsp. chili or cocktail sauce
- 1 16 oz. loaf King's Hawaiian® Sweet Bread
- 2-4 leaves green leafy lettuce
- 8 slices hot, cooked bacon
- 12 oz. deli-sliced chicken or turkey
- 2 medium tomatoes, sliced

COMBINE first three ingredients until well blended; set aside. Warm bread in a preheated 325°F oven for about 10 minutes.

SLICE loaf into 3 even, horizontal layers. Spread  $\frac{1}{2}$  of mayonnaise sauce evenly over bottom layer, cover with lettuce leaves allowing edges to slightly extend beyond bread. Place bacon strips on top like spokes in a wheel. Add next layer of bread; spread with remaining sauce. Top with tomato slices, then sliced meat to cover entire surface.

CUT into 8 wedges, securing with toothpicks.

# Grilled Hawaiian Chicken Sandwich

Makes 4 servings.

- 4 boneless, skinless chicken breasts
- 1 12-14 oz. bottle teriyaki sauce
- 4 1½" slices King's Hawaiian® Sweet Bread
- 4 canned pineapple rings, drained
- 4 leaves green leafy lettuce
- 8 ¼" slices red bell pepper rings

PLACE chicken in self-sealing plastic bag along with half of teriyaki sauce. Seal; marinate at least 1-2 hours, turning once or twice. Remove chicken from bag. Discard marinade.

GRILL chicken breasts over medium heat about 6-8 minutes on EACH side or until done. Baste with remaining teriyaki sauce while cooking, 2-3 times. Add bread and pineapple slices to grill the last few minutes while cooking chicken, turning once to lightly brown both sides.

TOP each bread slice with lettuce, bell pepper, chicken breast, then pineapple. Serve immediately.



# Barbeque Pork Sandwich

Makes 8 servings.

- 1 16 oz. loaf King's Hawaiian® Sweet Bread
- 1 20-oz. package refrigerated, prepared barbecued pork
- 1½ cups prepared creamy coleslaw

WARM bread in a preheated 325°F oven for about 10 minutes. Meanwhile, heat prepared barbecued pork according to package instructions.

SLICE loaf horizontally into 2 pieces being sure to leave bottom half thicker than top to support weight of filling; cut bottom half about 1-inch above lip of pan. Spread meat evenly over bottom of loaf. Top with coleslaw. Place bread top over fillings.

CUT into 8 wedges and secure with toothpicks. Serve immediately.







## Peach Crisp

Makes 6 servings.

### Filling:

- 4 cups King's Hawaiian® Sweet Bread, cut into 1-inch cubes ( $\frac{1}{4}$  loaf)  
 1 29-oz. can sliced peaches, reserve juice  
 $\frac{1}{3}$  cup dark brown sugar, packed  
 $\frac{1}{4}$  tsp. nutmeg  
 2 tbsp. margarine, cut into  $\frac{1}{2}$ -inch chunks

### Streusel:

- $\frac{1}{4}$  cup slivered almonds  
 2 tbsp. margarine  
 1 cup  $\frac{1}{2}$ -inch torn\* King's Hawaiian® Sweet Bread  
 $\frac{1}{4}$  cup dark brown sugar, packed

*\*Using hands, shred leftover bread into  $\frac{1}{2}$  inch long pieces.*

BAKE bread cubes on a baking sheet with a lip in a preheated 200°F oven for 15 minutes; set aside. Make streusel: cook almonds in skillet over medium heat, stirring often, until browned. Add margarine; melt. Stir in torn bread and brown sugar; cook until well mixed and caramelized. Set aside.

TOSS cubed bread with drained peaches,  $\frac{1}{2}$  cup reserved juice, brown sugar and nutmeg. Pour filling into greased 8x8x2-inch pan; dot with  $\frac{1}{2}$ -inch chunks of margarine. Sprinkle top with streusel.

BAKE in a preheated 325°F oven for 25-30 minutes, until bubbling. Serve with vanilla ice cream or whipped cream, if desired.

## Island Coconut Bars

Makes 32 bars.

- 1 16 oz. loaf King's Hawaiian® Sweet Bread  
 1 14-oz. can sweetened condensed milk  
 2 cups sweetened flaked coconut

LIGHTLY coat cookie sheet with non-stick spray (do not use dark metal pan). Set aside.

FORM BARS: Remove crust from loaf. Cut loaf horizontally into 4 layers. Leaving layers stacked, make 3 vertical cuts down through loaf about 2 inches apart. Turn loaf  $\frac{1}{4}$  and cut again vertically in half. Each resulting bar will be about 4x2x $\frac{1}{2}$ -inch.

POUR milk and coconut into 2 separate shallow pans. Dip one cut side of bread bar into milk to coat (or apply with pastry brush). Press same side of bar into coconut. Transfer to baking sheet with coated side facing up. Repeat with remaining pieces.

PLACE baking sheet in center of preheated 375° F oven for 10-11 minutes or until top and bottom are lightly golden brown; watch carefully. Immediately remove from pan and cool.





## Chocolate Bread Pudding

Makes 6 servings.

- 2½ cups half-and-half
- 1½ cups semisweet chocolate chips (9 oz.)
- 4 large eggs
- ¼ cup granulated sugar
- 1 tsp. vanilla
- ⅛ tsp. salt
- 6 cups lightly packed ½-inch cubes  
King's Hawaiian® Sweet Bread  
(about half of 16 oz. loaf)

HEAT half-and-half in 2-qt. saucepan over med. heat until small bubbles form around edge. Remove from heat, stir in chocolate, mix until melted. Cool slightly. Whisk together eggs, sugar, vanilla and salt. Fold 1 cup cooled chocolate into egg mixture. Stir in remaining chocolate until blended.

POUR chocolate mixture over bread cubes and mix until bread is well coated. Cover and let stand at room temperature for 30 minutes. Lightly apply non-stick spray to six 6-oz. custard cups. Mound bread equally into each cup\*.

PLACE cups on baking sheet. Bake in preheated 325°F oven 35-40 minutes or until knife inserted in center comes out nearly clean. Best served warm with chocolate or vanilla sauce.

\*A greased 8x8x2-inch pan may be substituted. Bake 40-45 minutes in preheated 325°F oven.

## Strawberry Shortcake Toss

Makes 6 servings.

- 2 tbsp. granulated sugar
- ½ tsp. ground cinnamon
- 3 1/2-inch center slices  
King's Hawaiian® Sweet Bread
- ¼ cup margarine, melted
- 2½ cups sliced strawberries
- 3 cups non-dairy whipped topping
- Strawberries to garnish

BLEND sugar and cinnamon together. Brush both sides of bread lightly with margarine. Generously sprinkle with cinnamon sugar mixture. Cut into 1-inch cubes.

BAKE cubes on a baking sheet with a lip at 350°F for 8-9 minutes, or until golden brown, stirring once. Set aside to cool.

TOSS together croutons and berries. Spread evenly into an 8x8x2-inch pan. Spread whipped topping evenly to cover filling\*. Cover and refrigerate at least 1 hour. Sprinkle top with cinnamon-sugar, if desired.

\*Or you may wait and add a dollop of whipped topping when ready to serve.





## Royal Hawaiian Tiramisu

Makes 12 servings.

- $\frac{3}{4}$  cup cold espresso or strong coffee
- $\frac{1}{4}$  cup coffee liqueur
- 1 8-oz. pkg. cream cheese, softened
- 2 3.4oz. pkgs. instant vanilla pudding mix
- 3 cups half-and-half
- 3 tbsp. amaretto liqueur
- 4 oz. semisweet chocolate bar, finely chopped
- 1 16-oz. loaf King's Hawaiian® Sweet Bread

### Topping:

- $1\frac{1}{2}$  cups whipping cream
- $\frac{1}{2}$  cup powdered sugar
- 1 tsp. vanilla
- $\frac{1}{4}$  cup sliced almonds, toasted

BLEND espresso with coffee liqueur. Set aside. Beat cream cheese with electric mixer until smooth. On low speed, slowly add pudding mix, half-and-half and amaretto. Beat 1 minute until blended. Set aside.

TRIM off 1 inch of bread dome to make level. Cutting horizontally, slice remaining loaf into 3 equal layers. To assemble cake, place the top slice into the bottom of an 8 or 9 inch springform pan.

DRIZZLE  $\frac{1}{3}$  of espresso mixture evenly over first layer. Top with  $\frac{1}{3}$  of pudding mixture and then  $\frac{1}{4}$  of chocolate. Repeat layering with remaining 2 bread slices. Cover with plastic wrap and refrigerate 4 hours or overnight.

TOPPING: Remove rim from pan. Whip cream with powdered sugar and vanilla until fluffy. Spread over top and sides. Garnish top with almonds and remaining chocolate.

## Banana Cloud Pie

Makes 8 servings.

### Crust:

- $1\frac{1}{2}$  cups King's Hawaiian® Sweet Bread crumbs
- $\frac{1}{2}$  cup ground Macadamia nuts, divided
- 2 tbsp. powdered sugar
- $\frac{1}{4}$  cup margarine, melted

PROCESS leftover bread in food processor/blender into fine crumbs. Mix crumbs,  $\frac{1}{3}$  cup nuts, sugar and margarine until blended. Reserve remaining nuts for garnish. Press crust evenly into bottom and sides of 8 or 9-inch pie plate. Bake in preheated 350°F oven for 11-12 minutes, or until brown and crisp. Cool.

### Filling:

- 3 cups sliced bananas (about 3 bananas)
- Juice of  $\frac{1}{2}$  fresh lemon
- 1 cup milk
- 1 cup sour cream
- 1 3.4-oz. package instant vanilla pudding
- 8 oz. cream cheese, softened
- 2 cups cubed King's Hawaiian® Sweet Bread, crust removed, cut into  $\frac{1}{2}$ -inch cubes

SLICE bananas; toss with lemon juice to prevent browning; set aside. Mix milk and sour cream in bowl. Whisk in pudding; allow 5 minutes to thicken and set. Meanwhile, using electric mixer, beat cream cheese until fluffy. Fold cream cheese into pudding mixture followed by bread then banana slices; mix well. Pour into crust. Garnish top with nuts. Chill at least 3 hours. Serve.





*Enjoy the  
Taste of Hawaii!*



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