

June 2009 Ethnic Luncheon Hawaiian Luau

Haupia (coconut cream custard dessert)

Ingredients:

Coconut milk, 2 each 16 oz. cans

Water, 3 cups

Cornstarch, 16 oz.

Sugar 1 ½ cups

Rum, 1 cup (or to taste)

Coconut flavoring, 1 tsp. (if desire a stronger coconut flavor)

Directions:

Mix water with cornstarch and set aside.

Bring coconut milk, sugar, and remaining 1 c. water to a rolling boil.

Blend cornstarch mixture into boiling mixture with a wire whisk.

When mixture is smooth and thick, pour into a baking pan (9 X 13).

Cool to room temperature, then chill until cold.

Sprinkle cinnamon on top, if desired.

Cut into 1 inch squares . Serve on ti leaves, if available.

Adapted from Polynesian Cultural Center Official Site, Hawaii