

# CRUMBLE MALASADAS



SERVINGS

16



METHOD

FRY



TIME

15 MINUTES



DIFFICULTY

EASY

*Food and Beverage Manager Eric Farley uses Hawaiian sweet rolls as the recipe's main ingredient, as they originated in Hawaii Island in the 1950s and are now loved worldwide. Additionally, "Malasada" is a Portuguese donut and Hawaii Island staple loved by locals and tourists alike.*

## INGREDIENTS

BOX OF PANCAKE MIX	1
DOUBLE TREE COOKIES	2
16-ROLL PKG. HAWAIIAN SWEET ROLLS	1
GRANULATED WHITE SUGAR	1c
CANOLA OIL FOR FRYING	
RASPBERRY & CARMEL DRIZZLE	

## PROCESS

Heat oil to 350° F. Mix batter for 4-6 pancakes. Finely crumble two DoubleTree Cookies and mix into the pancake batter.

Cut sweet rolls in half from the top and dip each half into the batter and drop into oil. Fry on each side until golden brown, about 45-60 seconds on each side.

Place on a drain pan with paper towels to get the excess oil off of the Malasadas. Toss the Malasadas in white sugar.

Plate the sugar-coated Malasadas on a bed of more crumbled DoubleTree Cookies and drizzle raspberry and caramel sauce onto the Malasadas.

Serve two Malsadas per person.

