

Lanai Tabura's Chocolate Haupia Pie

Filling

- 1 cup milk
- 1 14-ounce can coconut milk
- 1 cup sugar
- 1 cup water
- 1/2 cup cornstarch
- 7/8 cup semisweet chocolate chips

Mix For Whipped Cream

- 1 1/2 cups heavy whipping cream
- 2 tablespoons sugar

Macadamia Nut Shortbread Crust

- 1 cup unsalted macadamia nuts
- 1 cup all-purpose flour
- 4 tablespoons rice flour
- 4 tablespoons sugar
- 4 tablespoons dark brown sugar
- 1 teaspoon salt
- 8 tablespoons cold unsalted butter, cut into 1/4-inch cubes
- 2 tablespoons cold milk
- 1/2 teaspoon vanilla extract

Preheat oven to 325 degrees. Coat pie pan with cooking spray.

Place toasted nuts in food processor and add dry ingredients. Pulse until a fine mill is achieved.

Add cold butter a little at a time and continue pulsing. Add milk and vanilla, and pulse again.

Crust will slowly form. Press mixture into pie pan, bake for 25-35 minutes and then cool.

Filling

In a medium saucepan, add coconut milk, milk, sugar and whisk. In a separate bowl, whisk cornstarch and water until smooth.

Turn burner on medium and stir the milk mixture constantly. Once it comes to a boil, turn heat down to a simmer and slowly add cornstarch mixture, whisking for 3 minutes until pudding mixture thickens.

In a microwave-safe bowl, melt chocolate in microwave for 1 minute, stir, and then repeat until completely melted (about 2-3 minutes).

Separate the coconut pudding mixture into two equal portions. Add melted chocolate to one of the puddings and stir until entirely mixed.

Pour coconut pudding over the pie crust. Let chocolate pudding cool for 5-10 minutes, and then pour over coconut pudding. Refrigerate for 2 hours and garnish with whipped cream.

Lanai Tabura. "A Very Sweet Treat That's As Easy As Pie." MidWeek Cooking Hawaiian Style 2019 Dec 25: 41.





Notes :

- To be more descriptive with the ingredients I used: if the recipe states **sugar** = white granulated sugar, **milk** or **cold milk**= whole milk, **salt** = coarse kosher salt, **vanilla extract** = pure vanilla extract.
- For the crust:
 - I used a 9-inch springform pan instead of a pie pan.
 - I didn't coat the springform pan with cooking spray. Instead, I cut a parchment paper circle to fit the bottom of the springform pan.
 - I baked the crust for exactly 25 minutes.
- For the filling:
 - FYI, the thickened coconut pudding mixture will yield a little over 4 cups of hot coconut pudding.
 - I omitted the step of microwaving the chocolate chips. Instead I placed the chocolate chips in a heat-proof bowl and poured 2 cups of the thickened coconut pudding mixture on top of the chocolate chips and stirred until the mixture became smooth. The residual heat from the pudding will melt the chocolate chips.
 - The 7/8 cup of semisweet chocolate chips makes the filling taste more like chocolate than coconut. Adjust measurements to your taste or keep as is if you like it that way. I decreased the chocolate chips to 5/8 cup and personally liked the balance of chocolate and coconut.
 - After pouring the coconut pudding over the pie crust, place it in the refrigerator so the coconut layer will set. I would recommend waiting **20-30** minutes before pouring the chocolate pudding over the coconut pudding (the recipe says 5-10 minutes but I found the chocolate pudding to still be too hot). Waiting 20-30 minutes will ensure the distinctive layers to not melt and blend into each other.
 - To get even looking layers, use an offset spatula when spreading the pudding.
 - The recipe states to refrigerate for 2 hours, but I would recommend chilling overnight before slicing in order for the layers to set nicely.
- For the whipped cream:
 - The recipe didn't state instructions, but I beat the cream and sugar with a handheld mixer until it formed stiff peaks.
- To toast macadamia nuts:
 - Preheat oven to 325°F. Place macadamia nuts in a single layer on a baking sheet. Bake until fragrant and nicely browned, about 5 to 10 minutes. Watch closely as they can burn quickly. Cool nuts completely before chopping.
 - The recipe doesn't state, but I sprinkled a little toasted mac nuts on top of the whipped cream.

