

# Marbled Lilikoi Haupia

23-May-2023

Yields: About 25 squares

Prep Time: 30 minutes

Chill Time: 3 hours



- 2 (12 fl. oz.) pkgs. 100% pure frozen coconut milk (recommend: Profood Hawaii's Best™)
- 3 cups water
- $\frac{3}{4}$  cup white granulated sugar
- $\frac{3}{4}$  cup cornstarch
- 4 Tbsp. fresh lilikoi (passion fruit) juice, no seeds
- 1 tsp. pure vanilla extract (optional)



In a large stainless steel saucepan on medium-high heat, continuously stir together frozen coconut milk, water, and sugar until coconut milk has completely melted and sugar has dissolved. Remove 1 cup of coconut mixture and place in a small heatproof mixing bowl. Add cornstarch to the coconut mixture in the heatproof mixing bowl and whisk until smooth with no lumps. Add cornstarch mixture back to the saucepan and stir (or whisk) continuously until the coconut mixture thickens to the texture of pudding, about 3 to 6 minutes, depending on how high your heat is. Remove saucepan from heat source and stir in vanilla, if desired (see Notes).

Remove 1 cup of thickened coconut mixture, place in a small heatproof mixing bowl, and stir in lilikoi juice. Mix well until there are no white streaks.

Pour half of white coconut mixture into a 9"x9" cake pan. Next drizzle half of lilikoi mixture on top of coconut mixture (see photo on right). Repeat with remaining white coconut mixture and lilikoi mixture. To marbleize, run zigzags through the mixture with a butter knife or skewer. Refrigerate for 3 hours to set. Cut into squares and serve cold.



## Notes:

- If you are not very fond of the taste of coconut I recommend adding the vanilla extract, as it changes the coconut flavor slightly. I personally love coconut, so I don't add any vanilla extract to my Haupia.
- This is the coconut milk I used, and can be found at most local supermarkets around Honolulu including Don Quijote-Kaheka, Safeway, and Longs Drugs/CVS Stores: ProFood Hawaii's Best™ 100% Pure Frozen Coconut Milk (No water added, no preservatives)

