

Macadamia Nut Okoshi (Local-style)



29-Jan-2024

Makes 28 squares

Cooking Time: about 10 minutes

Prep Time: 5 minutes

Cooling Time: 1 hour



5 cups puffed rice cereal (see Notes)

1 cup unsalted macadamia nuts, for baking (cut into halves)

Caramel mixture:

$\frac{1}{2}$ cup (or 1 stick) unsalted butter

$\frac{2}{3}$ cup white granulated sugar

1 tsp. light corn syrup

Recommended tools:

Candy thermometer

Potato masher

Prep your work area. Place an ungreased nonstick 9"x13"x2" rectangle pan, oven mitts or pot holders, and potato masher on your work space (kitchen counter) near your stove.

Preheat oven to 200°F. Evenly spread puffed rice cereal in a large baking pan. In a small baking pan, spread halved macadamia nuts in a single layer. Warm pans of puffed rice cereal and macadamia nuts in the oven while preparing the following caramel mixture.

To prepare caramel mixture: Attach a candy thermometer to the inside of a large stainless steel pot. Melt butter completely, then add sugar and corn syrup. With a silicone spatula, stir continuously on medium high heat for about 10 minutes or so, until caramel mixture reaches 320°F on the candy thermometer. The caramel mixture should have a light brown peanut butter consistency. *Work quickly but carefully for the remaining steps:* Turn off heat source from stovetop but leave the pot on the burner. Remove candy thermometer from pot. Turn off oven. Using oven mitts, remove baking pans from oven. Carefully add macadamia nuts to the caramel mixture first, then add the puffed rice cereal. With the silicone spatula, gently stir together until combined. Pour okoshi mixture into the 9"x13"x2" pan and flatten evenly with a potato masher.

After 2 minutes, cut okoshi with a sharp knife into 28 squares (I cut 7 rows, then 4 squares per row). Cool okoshi in the pan on a wire rack for 1 hour. After okoshi has cooled, remove squares from pan and place in an airtight container.

Notes:

- I used Arrowhead Mills™ Puffed Rice Cereal, which I found at Don Quijote - Kaheka.
- Cut okoshi squares while it is still warm and pliable. The okoshi will fall apart if you cut it when it has cooled and hardened.

