



Kahuku Acai Bowl

Makes : 2 Acai Bowls



Base Ingredients

Your favorite Acai
1 Ripe Banana
3/4 Cup Frozen Banana
1/2 Cup Frozen Mixed Berries
1/3 Cup Almond Milk
2 TBSP Agave
1 Cup Ice

Toppings

Granola
Sliced Apple Banana
 Kahuku Farms Liliko'i Butter
 Kahuku Farms Mac-Nut Crumble

Extra Toppings!

 Kahuku Farms Honey
 Kahuku Farms Cacao Nibs

Instructions

1. In a blender, combine all of the base ingredients. If the recipe is too thick, just pour in some water until it's the preferred consistency.
2. Blend until smooth and creamy to create the acai base.
3. Pour the acai base into a bowl.
4. Top the acai base with a generous amount of Granola for crunch.
5. Add sliced Apple Banana on top of the Granola.
6. Drizzle Liliko'i Butter over the bowl.
7. Sprinkle Mac-Nut Crumble for a nutty and crumbly topping.
8. Enjoy your refreshing and delicious Acai Bowl!

Feel free to customize your toppings or adjust ingredient quantities to suit your taste preferences. Enjoy your nutritious and flavorful acai bowl!



Grilled PBJ Banana Sandwich

Makes : 1 Sandwich

Ingredients

Bread of your choice (we use a Japanese wheat bread)

Peanut Butter

 Kahuku Farms Liliko'i Jelly

Banana (we use our farm grown apple bananas, but any type of banana will do)

Butter

Prep your sandwich

1. Place 2 slices of bread next to each other.
2. Spread peanut butter on one side and Kahuku Farms Liliko'i Jelly on the other.
3. Slice your banana into 3 and layer onto peanut butter.
4. Cover with the other slice, Jelly side down.

Grill to perfection

1. Pre-heat pan.
2. Butter top and bottom of the sandwich.
3. Grill each side until golden brown.






Chocolate Delight

(Team Favorite!)

Makes : 1 Chocolate Delight

Ingredients

Your favorite Vanilla Bean ice cream

-  Kahuku Farms Hot Fudge
-  Kahuku Farms Honey
-  Kahuku Farms Chocolate Nibs

Instructions

1. Warm Hot Fudge in the microwave for 10 seconds or place in a hot water bath to soften.
2. Scoop Ice Cream into a Bowl.
3. Drizzle a generous amount of Hot Fudge on Ice Cream.
4. Next layer with honey.
5. Top if off with a sprinkle or two of Nibs.





Liliko'i Dream

Makes : 1 Liliko'i Dream

Ingredients

Your favorite Vanilla Bean ice cream

-  Kahuku Farms Liliko'i Butter
-  Kahuku Farms Mac-Nut Crumble

Instructions


1. Warm Liliko'i Butter in the microwave for 10 seconds or place in a hot water bath to soften.
2. Scoop Ice Cream into a Bowl.
3. Drizzle a generous amount of Liliko'i Butter on Ice Cream.
4. Top it off with a sprinkle of the Mac-Nut Crumble.



Liliko'i Cooler

Makes : 1 Liliko'i Cooler

Ingredients

-  Kahuku Farms Liliko'i Syrup
- Fresh Basil
- Citrus: any lemon, lime, grapefruit or calamansi is fine
- Seltzer Water

Instructions

In a 16 – 20oz cup:

1. Add 1 to 2 oz of Kahuku Farms Liliko'i Syrup.
2. Squeeze 1 wedge of your favorite citrus.
3. Add 2 crushed fresh basil leaves.
4. Fill $\frac{3}{4}$ of cup with ice.
5. Fill the cup with seltzer water.
6. Stir well and Enjoy.


Make it a float: top it off with a scoop of sorbet for an extra special treat. We love something refreshing and light like liliko'i, lemon, lime or mango sorbet.



Hot Chocolate

Makes : 1 Hot Chocolate

Ingredients

-  Kahuku Farms Hot Fudge
- Your favorite milk

Instructions

1. Warm up some of your favorite milk in a mug.
(Note: Make sure milk is nice and hot so that the Hot Fudge combines well.)
2. Add Kahuku Farms Hot Fudge to taste (about 1 to 2 oz).
3. Mix well and Enjoy.

Tip: Wanna make this an Iced Chocolate Drink? Just pour over a glass of ice.



Café Mocha

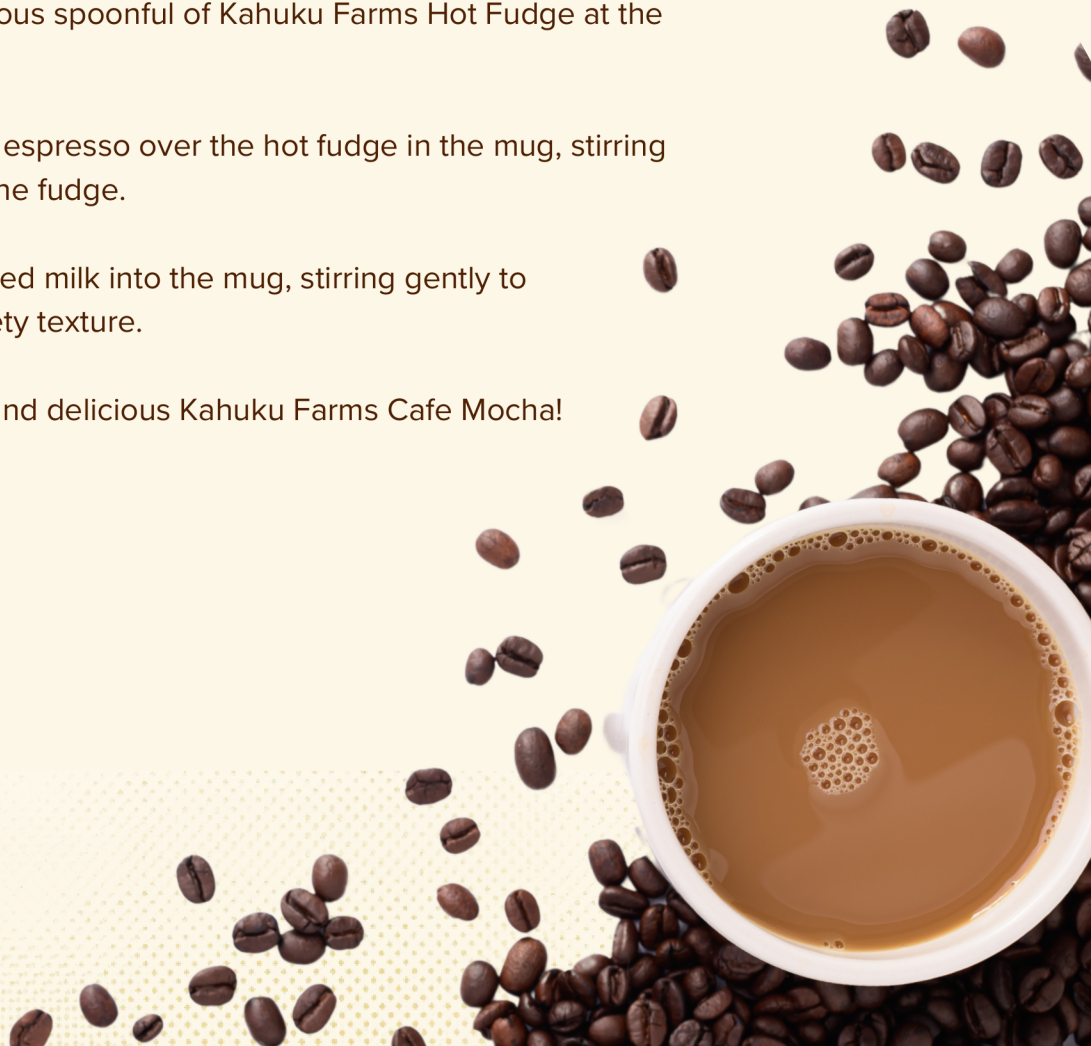
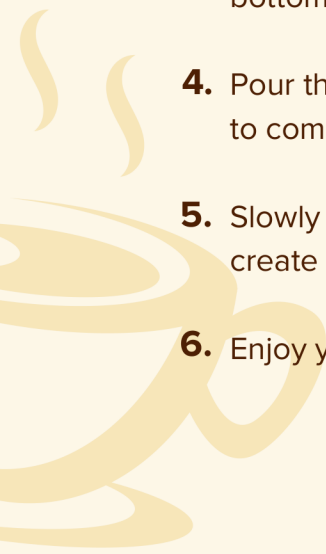
Makes : 1 Café Mocha

Ingredients

- 1 oz Kahuku Farms Hot Fudge (or to taste)
- 2 shots Coffee or Espresso
- 8 oz Your favorite milk

Instructions


1. Prepare your favorite coffee or espresso according to your preference.
2. Heat your favorite milk in a saucepan over medium heat until it is steaming hot but not boiling.
3. In a mug, add a generous spoonful of Kahuku Farms Hot Fudge at the bottom.
4. Pour the hot coffee or espresso over the hot fudge in the mug, stirring to combine and melt the fudge.
5. Slowly pour the steamed milk into the mug, stirring gently to create a creamy, velvety texture.
6. Enjoy your decadent and delicious Kahuku Farms Cafe Mocha!



Vanilla Nut Cold Brew

Makes : 1 Cold Brew

Ingredients

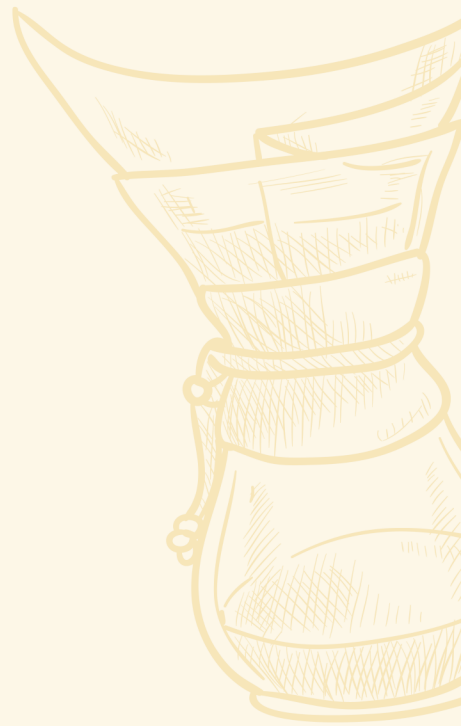
-  Kahuku Farms Hawaiian Vanilla Macadamia Nut Coffee
- Water

Instructions for Coffee Concentrate

1. Add one cup of Kahuku Farms coffee to a mason jar.
2. Add cold filtered water until jar is full.
3. Stir.
4. Steep overnight. We steep ours for about 24 hours.
5. Using a coffee filter, strain the coffee into a new mason jar.

Instructions for Cold Brew

1. Fill glass with ice and add equal parts of water and coffee concentrate.
2. You can add your choice of sweetener and creamer.
3. Enjoy!



No Bake Recipe!

Liliko'i Butter Cheesecake

Makes : 24 Cupcake Cheesecakes

Graham Cracker Crust

1. Blend or crush up graham crackers.
(does not need to be finely crushed)
2. Microwave butter then combine with sugar and crushed Graham crackers.
3. Mix until well combined.

Cream Cheese Frosting

1. Add softened cream cheese, sugar, sour cream and a splash of vanilla to a mixer & mix until combined.
2. Add liliko'i butter and mix.
3. Once it's all mixed set aside.

Heavy Cream Mixture

1. Beat heavy whipping cream until stiff peaks.
2. In the same cream cheese bowl, slowly fold in heavy cream mixed little by little until fully combined. Set aside.
3. In either cupcakes holder or pans, take the graham cracker mixture and smash flat. Then add cream cheese & heavy cream mixture on top. Top it off with mac-nut crumble. Leave cheesecake in the refrigerator for at least 3 hours. Freeze any leftovers.

Ingredients & Measurements

Graham Cracker Crust

- 10-15 graham crackers
- 1 1/2 cups of unsalted butter
- 1/4 cup of white sugar

Cream Cheese Frosting

- 1/2 pouch of Kahuku Farms Liliko'i Butter (add as you go)
- 2 pack of cream cheese
- 1/2 cup of white sugar
- 1/4 cup of powdered sugar
- 1/4 cup of sour cream (if desired)
- 2 cups of heavy cream
- splash of vanilla

Toppings

- Kahuku Farms Mac-Nut Crumble