



THE OPRAH  
MAGAZINE

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### Earl Grey and Apricot Hamantaschen

*Ashkenazi Jewish families in Israel and around the world serve these triangle pocket cookies—often stuffed with poppy seeds or fruit—on Purim, but they make for a sweet celebration during the end-of-the-year holiday season, too. Cream cheese and lemon zest bring tang to the otherwise mellow dough, while Earl Grey tea spikes the apricot center with an unexpected earthy essence.*



### DESSERT ISLAND

For elevated American flavor, think off the mainland with these Hawaiian-inspired cookie add-ins from **Mitzi Toro**, owner of the **Maui Cookie Lady**, an online gourmet bakery based in Oprah's beloved Aloha State ([themaucookie lady.com](http://themaucookie lady.com)).

### MACADAMIA NUTS

Salt and roast the buttery kernels and add them, whole or halved, to any cookie dough, from orange-cranberry to snickerdoodle: Place on an ungreased cookie sheet in a single layer, sprinkle with Hawaiian sea salt, and bake at 350° for 12 to 15 minutes (if you smell their sweet aroma before 12 minutes, turn on the oven light and watch them carefully to avoid burning).

### PINEAPPLE

For a tropical twist, stir 1½ cups diced dried pineapple (or to taste) into sugar cookie or coconut macaroon dough as the last step (after it's formed). Can't find small pieces at the store? Chop dried pineapple rings into small chunks.

### LILIKOI (PASSION FRUIT) PUREE

You can find it in the freezer aisle. Bring about ½ cup (or to taste) to room temperature and mix it into your recipe's eggs before adding to the batter—the tangy taste pairs particularly well with white chocolate. It can also be used in place of vanilla extract to add island flavor to frostings and glazes for gingerbread and sugar cookies.

### KONA COFFEE

Hawaii's rich volcanic soil helps coffee trees thrive, making for full-bodied beans. To dry ingredients, try adding about 1 Tbsp. instant Kona coffee (or to taste)—Toro likes Kona Coffee Decaf (\$30; [konacoffeeandtea.com](http://konacoffeeandtea.com)). The java makes the cocoa flavor pop in chocolate crinkle and double-chocolate-chip cookies.

REFINED AND ADAPTED FROM DESSERT ISLAND, A COOKBOOK BY MITZI TORO. PHOTOGRAPHY: JESSIE WILSON. STYLING: CLARE SMITH. PROP STYLING: JESSIE WILSON. HAIR: JESSIE WILSON. MAKEUP: JESSIE WILSON. PROP STYLING: JESSIE WILSON.