

Ingredients

- 8 oz high quality white chocolate
- 8 oz shredded coconut
- 4 oz MicroDried[®] Pineapple Fragments
- 4 oz macadamia nuts, chopped



Process

- 1. Add coconut, pineapple fragments, and chopped macadamia nuts to a large mixing bowl.
- 2. Melt white chocolate in medium saucepan using a double boiler.
- 3. Once chocolate is melted, add to coconut mixture. Stir to combine.
- 4. Using a large spoon or cookie scoop, scoop the mixture onto the prepared baking sheet.
- 5. Refrigerate until set. Keep leftovers in an airtight container in the refrigerator for up to two weeks.