

Mele Holiday Cookie Recipe

Molokai Sweet Potato, Macadamia Nut, Maple Coconut Glaze

Mele kalikimaka is the way we say Merry Christmas here in the Islands. These cookies are a staff favorite at Soigne! Our Chef Adrian has long shared these as a holiday treat! Mele cookies are a taste of Hawaii and are not only delightful during the festive season, but all year round!

This delicious cookie recipe is our gift to you this season. From our Ohana to yours,

Happy Holidays!

-THE TEAM AT SOIGNÉ & LUXURY HOME MAGAZINE HAWAII

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Ingredients

COOKIES

2 ¼ c. all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. kosher salt
¼ tsp. ground nutmeg
1 c. (2 sticks) butter, softened
¾ c. brown sugar
½ c. granulated sugar
¾ c. molokai sweet potato purée
1 large egg
2 tsp. pure vanilla extract
1 ½ c. toasted macadamia nuts, chopped

MAPLE COCONUT GLAZE

1 c. powdered sugar
1 tbsp. maple syrup
2 tbsp. coconut milk
Pinch kosher salt
¾ c. toasted macadamia nuts, finely chopped

Directions

STEP 1

Preheat the oven to 375° and line two large baking sheets with parchment paper. In a small bowl, whisk together flour, baking soda, cinnamon, salt, and nutmeg.

STEP 2

In a large bowl using a hand mixer, cream together butter and sugar until light and fluffy. Beat in sweet potato, egg, and vanilla, then add dry ingredients and mix until just combined. Stir in chopped macadamia nuts.

STEP 3

Scoop 1 inch balls onto prepared baking sheets, 2 inches apart, and bake until golden and just set, about 10 minutes. Cool on baking sheets for 5 minutes then place cookies on a cooling rack and let cool completely.

STEP 4

Make glaze: In a medium bowl stir together powdered sugar, syrup, coconut milk, and pinch of salt. Drizzle glaze over cookies and sprinkle with chopped macadamia nuts.



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"Our chef and the team were all phenomenal. Not only was every meal world class, the entire experience was tailored to fit us perfectly. Nothing but the finest ingredients prepared by a world class chef coupled with impeccable service and the utmost flexibility serving a wide range of tastes in our group. Soigne will be my first call when I return to Maui." - Steve M.

Maui-Based Serving the
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kevin@soignemaui.com

808-757-6184