



Take a virtual sweet island holiday

White Chocolate Island Holiday Brownies

Stir up a dreamy, white chocolate brownie filled with pineapple, coconut, and pecans

- 1/4 cup dried chopped candied pineapple, softened
- 1/2 cup unsalted butter
- 2 ounces white baking chocolate, chopped
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 2/3 cup granulated sugar
- 1 teaspoon (each) pure vanilla; rum extract
- 1/3 cup white chocolate chips or chopped white baking chocolate
- 1/2 Tablespoon candied ginger, fine chopped
- 1/4 cup flaked coconut
- 1/4 cup chopped pecans

2 ounces white baking chocolate, melted

1. Preheat oven to 350 degrees F. Line and grease an 8-inch square baking pan or dish with aluminum foil, extending foil over edges of pan.
2. Place hot water over pineapple to soften pieces. Set aside.
3. In a medium saucepan, melt and stir butter and chopped white chocolate over low heat until melted and smooth. Remove from heat. Cool until warm.
4. In a medium sized bowl, stir together flour, baking powder, and salt. Set aside.
5. In a mixing bowl, at low speed, beat white chocolate butter mixture, add eggs, sugar, vanilla, and rum extract. Beat medium speed until well mixed.
6. Stir in flour mixture only until dough forms.
7. Drain water from softened pineapple pieces. Stir in drained small pineapple pieces, chocolate chips, ginger, coconut, and pecans.
8. Spread batter evenly in the prepared baking pan. Bake for 25 to 30 minutes and top is lightly golden. Cool in pan on a wire rack.
9. Using the edges of the foil, lift uncut brownies out of pan; remove; discard foil. Drizzle with melted white chocolate. Place in refrigerator until white chocolate is set. To Serve: Cut into about 16 small squares.

Recipe Inspired by: *Better Homes and Gardens All Time Favorites* Vol. 6

About the Recipe: These white chocolate brownies are fudgy and full of flavor, just like the classic dark brownie. They use white chocolate in place of dark chocolate and combine their unique flavor with softened candied pineapple, coconut, pecans, and of course, more white chocolate. They are a new spin on a brownie recipe with a rich, decadent texture. If desired, substitute the nuts and add macadamia in place of pecans.