

Just after the new year, we received this great letter from Madeline Young of Kailua. She also shares a quick, easy and delicious recipe. Thanks, Madeline!

Dear Cathy, Family & Staff,

About two years ago, we discovered your ice cream at our local grocery store. Since then, you can find that beautifully designed green carton in our freezer. As fast as I put it in the freezer, it gets eaten. That's why we try to stock up on it when it goes on sale. Everyone has their own favorites; mine is chocolate mac, my son's is classic mac and grandma's is Haupia. On occasions we'll get the Pauwela Sunrise or the Mango n' Cream, especially during summer time. For us nut lovers, we absolutely love the ratio of mac nuts to ice cream!!! Other ice cream leaves you looking for the nuts, but not Roselani – every bite is loaded with nuts. Love it!!!

Leggo My Roselani

Serves 1

Ingredients

1 Eggo™ waffle (Eggo's™ Homestyle works best)

1 – 3 scoops Roselani Ice Cream (We like it best with Classic Mac Nut!)

1 – 2 tablespoons honey (Locally produced is best.)

Toast Eggo™ waffle until light brown. Cut into bite size pieces. Top with your favorite Roselani ice cream flavor. Drizzle honey all over and enjoy!!!

When you get really good at making this, you'll be able to serve it fast enough that the waffle pieces are still slightly warm for the first few bites. Your family will be begging for “seconds”!