

## Disneyland's Tahitian Terrace Menchune Macadamia (Macadamia Pie)

Serves 8

Preheat oven to 350°F

The Tahitian Terrace was a Polynesian themed restaurant at Disneyland Park in California. It was placed next to the Enchanted Tiki Room attraction in Adventureland. Popular dishes to enjoy during the themed native dancing show where skewered chicken, tropical fruit salads and other island dishes were served. It was in operation from 1962 to 1993 when it was replaced by Aladdin's Oasis Dinner Show which only lasted 2 years. Currently, they are changing the restaurant once again to The Tropical Hideaway.

This dessert was on the menu from the last 80's to closing. It was served with vanilla ice cream for \$2.

One 9-inch	Premade pie shell, room temperature (we used a commercial pie crust)
4 oz	chopped macadamia nuts
1/2 cup	brown sugar, packed
2 tbsp	cake flour
1 tbsp	powdered milk
1/2 tsp	salt
1-1/4 cups	real maple syrup
2 tbsp	melted unsalted butter
2 tbsp	light corn syrup
1/4 tsp	pure vanilla extract
3 large	eggs, beaten

1. Place macadamia nuts evenly on the bottom of the prepared pie shell. Set aside.
2. In mixing bowl with whip attachment on medium speed, blend brown sugar, flour, powdered milk and salt. With mixer running on low speed, add maple syrup, melted butter, corn syrup, vanilla and eggs.
3. Pour over the macadamia nuts and make sure they are completely coated.
4. Place in oven, bake until a knife inserted into the center comes out clean, about 45 to 55 minutes.
5. Cool completely, slice into 8 servings. Serve with vanilla bean ice cream.