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King's Hawaiian Offers Holiday Baking Ideas To Help Swap Stress For Sweet Success

| **TORRANCE, Calif.** – With the advent of the holiday season, spirited mothers everywhere are faced a cornucopia of seasonal tasks, from shopping and wrapping to decorating and, perhaps the most time-intensive project of them all, holiday baking. Often a tireless effort to benefit friends and family, holiday baking – with a little creativity – can become the highlight of your season. King's Hawaiian has developed a batch of tips and recipes to make this annual project a heartfelt endeavor (for friends, family and you), while creating lasting memories and reviving traditions of yesteryear.

Make It An Event – Harken the kitchen traditions of generations past by inviting to your home fellow mothers and their children for a “baking workout,” where moms tackle this culinary task with the community of friends, stories and laughter. Here are some tips to consider:

- **Dabble with Dough** – Ask each mom to bring pre-prepared dough to your kitchen gathering (this avoids mess and multiple dough recipes needing prep space, time and individual mixers). In your invitation, encourage creativity by asking attendees to bring family cookie recipes, as recipe swapping can become a memorable result of the day.
- **Remember Tools of the Trade:** Make sure that each guest brings their own cookie sheets and plastic containers for finished creations. As host, offer to provide all other decorative accoutrements.

- **Bring a ‘Bit of Balance’** – Serve an easy, kid-friendly lunch to guests. Encourage healthy eating habits by telling children they need to “finish their lunch before the cookie decorating begins.” Using the Internet, seek out lunch recipes that are easy to prepare, from sites such as KingsHawaiian.com.
- **Foster the Festivity** – Set the tone with holiday music and introduce new friends by discussing favorite holiday activities, or a childhood holiday memory.
- **Keep things ‘Spirited’** – Provide champagne, wine or other libations for your guests to provide for a relaxed atmosphere.

To provide for full-tummies with the “younger guests,” King’s Hawaiian’s Ke’iki Club sandwich is great for “little hands” with big appetites! And, for the moms, a fresh approach to a quick-fix starter is the Panzanella Salad.

Ke’iki Club Sandwich (or “Kid’s Club”)

Ingredients:

½ lb. thinly sliced deli ham, turkey or roast beef

1 Roma tomato, sliced ¼-inch thick, seeded

1 tsp. Mayo or Mustard (if preferred)

2 leaves romaine lettuce

2 King’s Hawaiian Snacker Rolls (or four dinner rolls – break off rolls in pairs of two, if the latter)

1. Lay one lettuce leaf on each roll (this also protects the bottom half of the roll from absorbing moisture).
2. Place two to three slices of deli meat on each roll (folding to match the shape of the bread). Place 2-3 tomato slices atop the ham.
3. If preferred, evenly spread mayo/mustard on the top half of each roll. **Hint:** To add calcium to the sandwiches, use a slice of Swiss or American cheese.
4. Make a platter of sandwiches before guests arrive. Cover entire platter with plastic wrap so Sliders are fresh at mealtime and refrigerate. Offer fresh cut fruit as a side dish.

Makes two sandwiches (one serving, depending on appetite).

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Kings Hawaiian Holiday Baking Ideas

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Panzanella Salad

Ingredients:

2 slices of King's Hawaiian Bread

2 oz. fresh vine ripened tomatoes, diced and seeded into $\frac{3}{4}$ -inch cubes

2 oz. cucumbers seeded and diced into $\frac{3}{4}$ -inch cubes

2 oz. red and yellow peppers diced into $\frac{3}{4}$ -inch cubes

1 oz. pitted Kalamata or Nicoise olives

1 oz. julienne red onions

2 oz. shaved parmesan cheese

2 oz. balsamic vinaigrette

A few leaves of Bibb lettuce for salad base

1. Cut King's Hawaiian Sweet Bread slices into 1-inch cubes and toast them in an oven at 325° degrees F, to light golden brown.
2. Toss together first seven ingredients; place on top of Bibb lettuce.
3. Drizzle with balsamic vinaigrette.

Makes 1 serving

For these tips, more recipes and ideas for year-round aloha, visit KingsHawaiian.com.

About King's Hawaiian

Founded more than 50 years ago in Hilo, Hawaii when Robert Taira opened his first bakery and tempted the taste buds of local residents with his unique Portuguese Sweet Bread recipe, King's Hawaiian continues to be well known as the original, family-owned producer of Hawaiian sweet bread and national sales leader in this category. After introducing their delicious sweet bread to the mainland, the Taira family opened the popular King's Hawaiian Restaurant & Bakery in Torrance, Calif. in 1988 and launched quick-service restaurant concept, The Local Place, in 2002. In addition operating a dynamic 150,000 square-foot bakery facility, the company continues to expand its distribution of bread products into stores nationwide with an appreciation for quality ingredients and great taste. For more information, visit the company's web site at kingshawaiian.com.

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