

WELCOME TO *So much more Hawai'i*, A BLOGGER'S VIEW OF PARADISE

## Cooking Channel's *Unique Sweets* Saves Room for Dessert in Oahu Episodes

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Malasadas. Andagi. Mochi. Shave ice with azuki beans.

If you've been to [Hawaii](#) and made the noshing rounds while here, it's likely you not only know what all of the above are and what they taste like, but are also up on our myriad other go-to resident-favorite desserts and sweet treats. Haven't visited the Islands yet? Now you know to look around when you do.

Many of Hawaii's all-time-favorite sweet treats were born in the home kitchens of Hawaii's sugar-plantation-era families, represent multiple cultures, and are prepared much the same way they've always been - for example, the fried dough treats andagi and malasadas from the Okinawan and Portuguese cultures, respectively; and the sweet glutinous rice cake mochi from the Japanese. Others were the result of the social and culinary blending of multiple cultures - shave ice first offered cool relief on hot days for sugar plantation laborers of all ethnicities.

[Cooking Channel's \*Unique Sweets\*](#) will highlight some of the most exciting and unique desserts that satisfy Hawaii's collective sweet tooth. *Unique Sweets* will premiere on Oct. 11, and you can tune-in throughout the season to see more sweets from Hawaiian locales.

Here's Cooking Channel's lowdown on the episodes:



*Elvis's Revenge at Koko Head Cafe in Honolulu. Photo: Cooking Channel.*

**Premiering Sun., Oct, 11 at 10:00 p.m./7:00 p.m. PT - "Surf, Sun and Sweets" - SEASON PREMIERE!**

Hawaii is more than just pristine beaches: it is also home to some incredible sweet treats. Lee Anne Wong serves sweet brunch specialties at [Koko Head Cafe](#), while [Via Gelato](#) blends Hawaiian flavors with Italian techniques to make innovative frozen sweets. Renowned Vietnamese restaurant [The Pig and the Lady](#) serves out-of-the-box creations at their dessert bar.



*Traditional malasadas at Champion Malasadas. Photo: Cooking Channel.*

**Premiering Sun., Oct. 18 at 10:00 p.m./7:00 p.m. PT - "Donuts for Days"**

Anyway you fry it, America loves donuts, and these three shops are a cut above the rest. There are vegan delights at Donut Friend in Los Angeles, with everything from berries and mint to donut sandwiches. At Underwest Donuts in New York, they prove you can have your Halva Tahini donut and eat it too! In Honolulu, Champion Malasadas serve up Portuguese-style donuts fried to order and covered in sugar.

**Premiering Sun. Oct. 25 at 10:00 p.m./7:00 p.m. PT - "Deep Freeze"**



*Rainbow shave ice at Shimazu Store in Honolulu. Photo: Cooking Channel.*

These frozen treats go far beyond vanilla, chocolate and strawberry scoops. In Honolulu, Shimazu Store pushes the boundaries of shaved ice, a uniquely Hawaiian treat. In New York, Ice and Vice uses unconventional ingredients to create edgy desserts for adult palates. In Burbank, California, Quenelle is changing the rules of the frozen-treat game, with creations including ice cream sandwiches with fresh, hot, funnel cakes.

For more information on broadcast times in other time zones, and rebroadcast dates and times for *Unique Sweets*, visit [CookingChannelTV.com](http://CookingChannelTV.com).

The Hawaii Visitors and Convention Bureau (HVCB) assisted in bringing *Unique Sweets* to the Hawaiian Islands as part of its public relations initiatives.