



HANA TROPICALS

Thinking of sending your new favorite teacher a back to school gift?
We've got some ideas that are better than an apple.



The weather is heating up... and we just stocked up on everyone's seasonal favorites.

Beehive gingers flourish in the summer, so what better way to send a

summer gift than to celebrate these
unique Awapuhi flowers?

For the next 24 hours only, use code

AWAPUHI

to receive **10% off the
Summer Special!**

Free shipping included,
for your convenience.

Summer Special



**DOES YOUR FAVORITE
COLLEGE STUDENT
NEED SOMETHING TO
BRIGHTEN UP
THEIR NEW DORM ROOM?**



We thought so!

Employee of the Month



Maui Made Gifts

Tanner Wagner is our Moringa and Products Manager. He first came to Hana Tropicals in July of 2017 and immediately fell in love with it.

Tanner is responsible for all the wonderful Moringa products in our kiosk and in the '**Maui Made Gifts**' tab on our website.

He works hard to discover and create new and useful products that derive from our farm.

His favorite tropical flower is the Indonesian Wax Ginger and his favorite Hana past time is surfing at Hamoa Beach.

Organic homemade kombucha, anyone?

Our Moringa Manager is working on some health elixirs - but you have to come to our farm yourself to check them out!

Comment on one of our **Instagram** posts with a flavor or healthy beverage you would like to see available at our Hana Tropicals kiosk.

Want something shipped? Call us to see if we can add something from our kiosk into your next arrangement.



We pride ourselves on being a farm where you can see the faces behind the work! Our workers come from all over the world to learn about tropical flower farming and work hard.

Remember when you order with us, you are getting a bouquet that has been personally harvested, washed, arranged and boxed just for you! We are proud of our team and the work that we accomplish every single day.

**Hand picked just
for you**



We love doing custom orders!
Whether it's for a wedding, special
party, or just for a special someone,
we can customize any arrangement
for you .

Email us today for more
information!

Contact page



Pineapple Coconut Cake Recipe



1. 5 large eggs
2. 1 can (20 ounces) crushed pineapple
3. 1 & 1/2 cups flour
4. 2 & 1/2 tsp baking powder
5. 1 & 1/4 cups sugar
6. 1/4 cup butter, melted
7. 2 tsp coconut extract
8. 1 tsp vanilla extract

Mousse:

1. 4 cups heavy whipping cream
2. 1 & 1/2 cups confectioners sugar
3. 2 packages (8 oz.) cream cheese
4. 5 cups shredded coconut

1. Place egg whites in a large bowl; let stand for 30 minutes. Drain pineapple.
2. Preheat oven to 350. In a small bowl, combine flour and baking powder. In another bowl,

beat egg yolks until slightly thickened. Gradually add 1 cup sugar, beating on high speed until thick and lemon-colored. Beat in butter, extracts and 1/2 cup reserved juice. Add dry ingredients; beat until well blended.

3. Beat egg whites with clean beaters on medium speed until soft peaks form. Gradually add remaining sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Fold into batter.
4. Transfer to two greased & floured round baking pans. Bake 18-22 minutes or until cake springs back when lightly touched. Cool 10 minutes before removing from pans to wire racks to cool completely.
5. In a large bowl, beat cream until it begins to thicken. Add 1 cup confectioners' sugar; beat until stiff peaks form. In another bowl, beat cream cheese, pineapple and remaining confectioners' sugar until blended; stir in 2 cups coconut. Fold in whipped cream. Cover and refrigerate at least 1 hour.
6. Cut each cake horizontally into two layers. Place bottom layer on a serving plate; drizzle with 2 tablespoons reserved juice. Spread with 2 cups mousse. Repeat layers twice. Top with remaining cake layer and drizzle with remaining juice. Spread remaining mousse over top and sides of cake. Press remaining coconut onto top and sides. Refrigerate at least 1 hour before serving. Voila!

**Thank you to [Taste of Home](#) for this delicious recipe! Let us know how you like it.

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