



Snowballs Recipe

Preparation Time	540
Cooking Time	30
Serving Size	13

Ingredients:

- 1 can DEL MONTE Crushed Pineapple (227g), drained
- 250 g marshmallow, white
- 1 cup all-purpose cream
- 2 Tbsp sugar, white
- 1 Tbsp unflavored gelatin, dissolved in 1/4 cup hot water
- 1/4 cup cashew nuts, toasted, coarsely chopped

Preparation:

1. Combine DEL MONTE Crushed Pineapple and marshmallows. Let stand for 1 hour. Meanwhile, beat all-purpose cream until soft peaks form. Fold cream into pineapple-marshmallow mixture, then fold in gelatin. Cover and chill overnight.
2. Scoop into small balls by using ice cream scoop then transfer into paper cups. Sprinkle with nuts. Chill until ready to serve.

Chef's Tip

Cream whips better when it is cold. Chill the cream, place in metal bowl and whisk so that it keeps cold while whipping.

Lusog Notes

Did you know that pineapples contain manganese that may help in the formation of tissues and normal skeletal growth? This Snowballs dessert also has fiber that helps cleanse the body.

Cooking Skills Needed

- Mixing

Cooking Tools

- Measuring Materials
- Scooper
- Wooden Spatula
- Measuring Spoon
- Measuring Cups
- Spatula