

MALASADAS ON MAUI

They were brought here to Hawaii by the Portuguese who came to work the cane fields in 1878. **Malasadas** are a fried dough. Some taste like your friendly homemade Krispy Kreme donuts. The Portuguese were mostly Catholic and made large batches of the desserts on Fat Tuesday to use up their supplies of sugar butter and lard, as those would be given up for Lent. The Hawaiian version became known as malasadas with the letter "S" in the end. We adapted the recipe and claimed the tasty treats as our own so here are a few places to try them out!



SIMPLY SWEETS BAKERY



In Wailuku, Jeffrey Cabiles has been running Simply Sweets Bakery for the last two years. Cabiles named and trademarked his “Maui-sadas.” in plain or filled. He also created his own filling recipes for Haupia, vanilla cream and chocolate cream. Now he sells 50 to 60 dozen delicious Maui-sadas per day and even more when he handles a private event or fundraiser. In fact his largest order was for the Kamehameha School – 800 dozen!

Cabiles also has specialty malasadas, with the most popular called “Da Bomb!” It is Haupia (coconut) cream filled with Chantilly topping, chocolate drizzles and toasted nuts and coconut. It truly is Da Bomb.

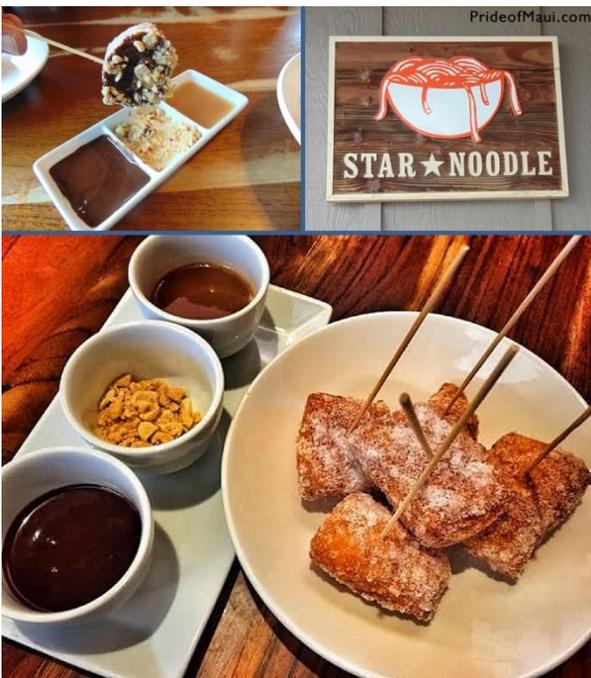
1910 E Vineyard St, Wailuku, HI 96793

Hours:

Tuesday – Friday 7:00am to 2:30pm

Saturday 7:00am to 2:00pm

STAR NOODLE



Star Noodle in Lahaina is a popular place since *Chef Sheldon Simeon* almost won Top Chef with his local style recipes with a huge emphasis on noodles from various Asian cultures.

A terrific noodle house showcasing fabulous dishes are the main reason visitors and locals flock to this restaurant for lunch or dinner, but their malasadas are the talk of the West Maui. Their malasadas are light and airy and not yeasty and are rolled in choke sugar. Shaped almost like fat Menehune football, Star Noodles’ malasadas come with skewers to make it easier to dip in the sauces and nuts. The chocolate sauce was a creamy favorite. The Sake Caramel was sweet and distinct and when rolled in the chopped peanuts, it created a whole different experience.

286 Kupuohi St., Lahaina, HI 96761

Hours:

Daily: 10:30am to 10:00pm

KOMODA BAKERY

Since November of 1916 [T Komoda Bakery](#) has been delighting customers with their amazing baked goods. This little storefront on the main drag in Makawao Town is family owned and operated, drawing customers from all over the world. They offer 30 different baked items, not the least of which is their malasadas.

They have plain or guava filled malasadas and even small ones stacked on sticks. The Malasadas look like square doughnuts without holes but there is a subtle difference in the flavor. They are light, ridiculously good and their guava filling is uniquely theirs. Pretty sweet! You have to get to T. Komoda's Bakery early as they do tend to sell out.

3674 Baldwin Avenue, Makawao, HI 96768

Hours:

Monday, Tuesday, Thursday, Friday 7:00 am – 5:00 pm

Saturday 7:00 am – 2:00 pm

Wednesday & Sunday – Closed



HOME MAID BAKERY

The [Home Maid Bakery](#) in Wailuku is a large commercial bakery that has been serving the people of Maui since 1960. Their retail outlet has a wide variety of pastries such as turnovers, doughnuts, and more but it's their hot malasadas that has people coming back time after time. Bakery manager *Orlando Quemado* says, "We fry up thousands of malasadas each day seven days a week. And people love them!" Their malasadas are the lowest price of all of the bakeries and restaurants who serve the donut-like treats on Maui.

Fresh hot Malasadas are available twice a day 5am to 10am and 4pm to 10pm. They are served by smiling friendly staff at the main location and their outlet in Kahului.

1005 Lower Main Street, Wailuku, HI 96793

Hours: 5am to 10pm daily





MORIMOTO AT ANDAZ

Morimoto at the Andaz features upscale Japanese food. *Chef Masaharu Morimoto* is known for his fabulous sushi, seafood and delectable food influenced by his mother country. He should also be given kudos for his Hawaiian style malasadas. Rather than filling the malasadas, Morimoto's pastry chef enhances the flavor and light texture with three different dipping sauces each one is scrumptious and completely different—Apple Banana Cheesecake, Sake Caramel, Waialua Chocolate.

3550 Wailea Alanui Dr, Kihei, HI 96753
Hours: Daily 11:30am – 2:00pm, 5:30pm -10:00pm

ZIPPYS



Zippy's has been in Hawaii (mostly Oahu) for 49 years. Their pride and longevity comes from serving local comfort foods to generations of Hawaii residents and visitors. The only Zippy's on Maui is situated on a back road in Kahului that can be difficult to find. They have a dine-in side and a fast food side with a fabulous bakery. Each Zippy's location in the chain has a *Napoleon's Bakery* inside. So, you can get your malasadas to-go at the bakery counter or if dining in you can order them hot and fresh for dessert. They are best when hot out of the oven, so they aren't sitting around in a display case. Napoleon Bakery malasadas are known for their soft texture and full flavor. You can choose plain, choke sugar, or cinnamon sugar or filled with haupia, vanilla custard, or chocolate custard.

15 Ho'okele St, Kahului, HI 96732
Hours: Daily 24 hours

SUGAR BEACH BAKE SHOP

Sugar Beach Bake Shop in North Kihei has only been around for two years.

Their twist on malasadas is to roll them in sugar or Li Hing Mui powder, which is made from dried plums. Locals eat them like candy and some call them crack seed, a mixture of sweet, sour and salty. You don't find that anywhere else. Make the journey to North Kihei for unique malasadas or other treats and you won't be disappointed.

61 South Kihei Rd., Kihei, HI

Hours: Daily 6:00am – 4:00pm

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HOME MAID CAFE



In South Kihei in the *Azeka Shopping Center* makai side (water side of the street), there is a tiny little hole in the wall café called [Home Maid Café](#). Although the name is similar to Home Maid Bakery, they are not related and are separate businesses. You have to purchase a minimum of three. They are almost crisp on the outside and soft on the inside but not doughy or yeasty. Home Maid Café's malasadas are also made to order so that they are hot on arrival.

1280 S. Kihei Rd., Kihei, HI

Hours:

Monday – Friday 6:00am – 3:30pm

Saturday 6:00am -2:00pm Closed Sunday

MERRIMEN'S



Peter Merriman gets so many things right because his restaurants are always packed with happy diners. So it stands to reason that he would know

how to please a sweet tooth. In his Kapalua restaurant he has six signature desserts and it is no surprise how yummy they all are but it's the malasadas that people from West Maui talk about most.

[The Merriman's](#) malasadas are smaller and lighter than most. The delectable little fried pieces of dough are filled with melted gooey Waialua white chocolate. The dipping sauce is a rich dark mocha chocolate. The white and dark chocolate combination is pure ambrosia.

1 Bay Club Pl, Lahaina, HI 96761

Hours:

Monday– Saturday 3:00pm – 5:00pm, 5:30pm – 9:30pm

Sundays 9:30am – 1:30pm, 3:00pm – 5:00pm, 5:30pm – 9:30pm