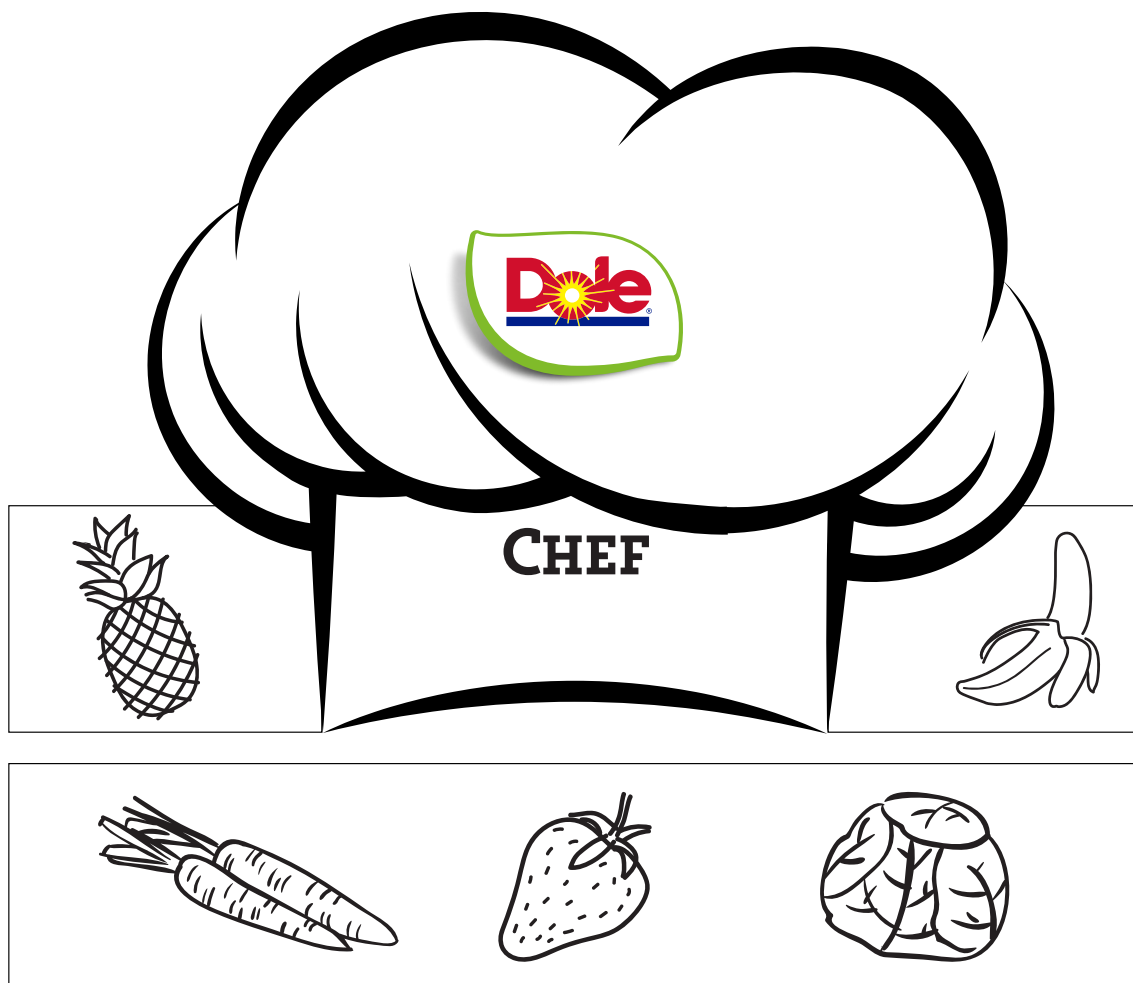




CREATE YOUR OWN RESTAURANT: PRINTABLE DOLE CHEF'S HAT

No chef is complete without their toque blanche, that's French for white hat! Your kiddo will look and feel like a pro in their own kitchen with this printable Dole Chef's Hat. **Print. Color. Cut. Voila!**

- 1 Print out the Dole Chef's Hat
- 2 Color and decorate as desired
- 3 Cut out the Dole Chef's Hat and sizing strap
- 4 Tape or staple the sizing strap to the chef hat and fit to your child's head
- 5 If needed, add the provided extra sizing strap for fitting

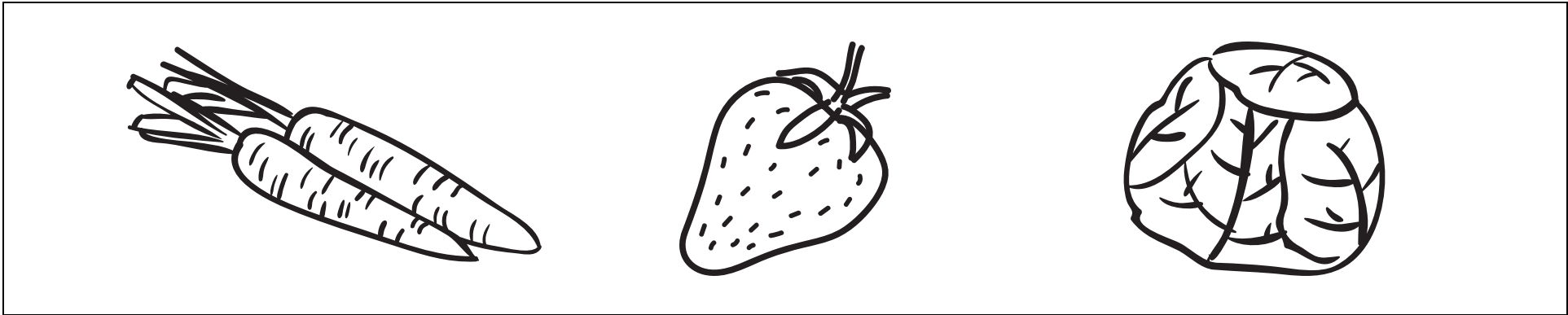
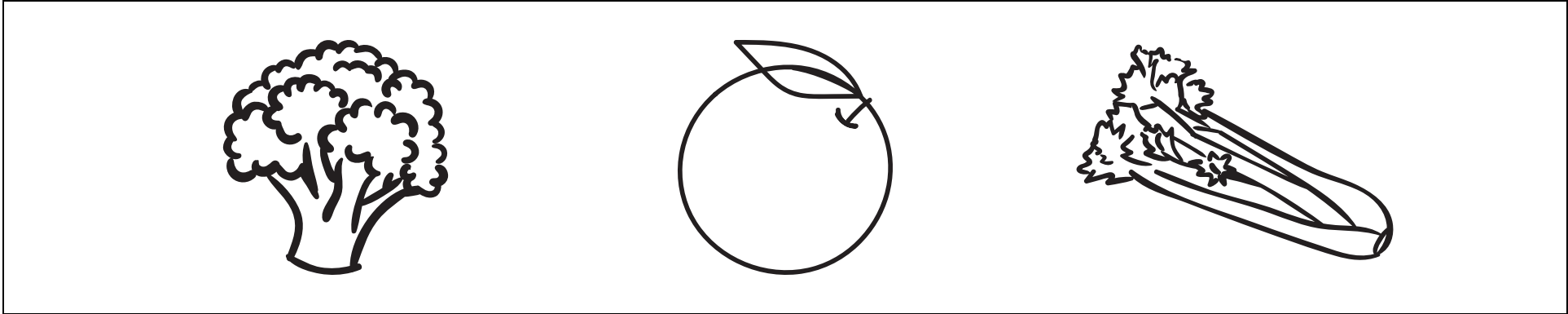


DOLE CHEF'S HAT



Write your name in the space on the Dole Chef's Hat!

DOLE CHEF'S HAT SIZING STRAPS





RECIPE INSPIRATION FROM DOLE

Oui Oui Wafer Banana Macarons

INGREDIENTS:

- 1/2 (8-ounce) package plain vegan cream cheese
- 1 small ripe DOLE® Banana, peeled and mashed (about 1/3 cup)
- 3 tablespoons powdered sugar
- 1/2 kiwi, peeled and finely chopped
- 16 drained mandarin oranges in mandarin orange juice, halved crosswise
- 64 vanilla wafer cookies

DIRECTIONS:

1. **Purée** cheese, banana and sugar in a food processor on high 30 seconds or until smooth; transfer to medium bowl and stir in kiwi. Cover and refrigerate at least 4 hours or up to overnight. Makes about 1 cup.
2. **Transfer** cheese mixture to small zip-top plastic bag; snip bottom corner with kitchen scissors. Pipe 1½ teaspoons cheese mixture in center of 32 wafer cookies; place 1 orange slice in center of cheese mixture and top with remaining wafer cookies. Serve macarons immediately. Makes 32 macarons.





RECIPE INSPIRATION FROM DOLE

Sweet Apple-touille Ramekins

INGREDIENTS:

- 1 DOLE® Banana, peeled
- 1/4 cup plain nonfat Greek yogurt
- 1½ tablespoons coconut sugar
- 1 teaspoon rum extract
- 1/2 teaspoon gluten free ground cinnamon
- Gluten-free nonstick cooking spray
- 2 DOLE® Green and/or Red Apples, halved, cored and sliced 1/8-inch thick crosswise (about 80 slices)
- 1 large Bosc pear, halved, cored and sliced 1/8-inch thick crosswise (about 40 slices)

DIRECTIONS:

1. **Preheat** oven to 350°F; spray 6 (8-ounce) ramekins with nonstick cooking spray.
2. **Purée** banana, yogurt, ½ tablespoon sugar, rum extract and ¼ teaspoon cinnamon in a food processor on high 1 minute or until smooth; divide into ramekins. Makes about 1 cup.
3. **Alternately layer** apple and pear slices in ramekins; sprinkle with remaining 1 tablespoon sugar and ¼ teaspoon cinnamon.
4. **Bake** ramekins 30 minutes or until fruit is tender. Makes 6 ramekins.

