

Coconut Rolls



These coconut rolls are yummiie, it is very common in Brazil, where they are sold in the “padarias” which translate to bread stores. “Padarias” are found in every block in major cities and you can smell the bread baking during morning time.

I used my Zojirushi bread machine to make the dough. The rolls are filled with a tasty and creamy coconut filling. It is a treat as snack and even for breakfast.

Ingredients:

Dough

$\frac{1}{2}$ cup milk

1 egg

1 cup bread flour

$\frac{1}{2}$ teaspoon salt

2 tablespoon butter

2 tablespoon sugar
1 teaspoon yeast
 $\frac{1}{2}$ teaspoon vanilla extract

Filling

$\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup milk
 $\frac{3}{4}$ cup coconut flakes

1 egg to brush the rolls







Method:

Follow the instructions of your bread machine for dough setting.

After removing the dough from the bread machine, knock the dough back and rest the dough in the refrigerator overnight by wrapping the dough in plastic wrap or a container, just remember that the dough will rise throughout.

In the meantime, mix the ingredients of the filling and cook in low heat until a slightly creamy sauce. Do not over cook.

Remove the dough from the refrigerator, knock it down gently and roll it open to a rectangle of approximately $\frac{1}{3}$ to $\frac{1}{2}$ inch thick.

Spread the coconut filling on top of the dough.

Roll it and cut into 16 pieces.

Place the rolls in the pan and let it rise in a warm place for

approximately 1~2 hours or until double the size.

Brush the rolls with the beaten egg and bake in a preheated oven for 15 ~ 20 minutes at 350F.

The leftover can be stored in the refrigerator and warm it up at the microwave.





Thank you for stopping by Simple Recipes and have

a great week!