



Kriol Sweet Buns



12 buns



@ 2 hrs total

INGREDIENTS

- 1 tablespoon (3 tsp) active dry yeast
- ¼ cup lukewarm water (110°F / 43°C)
- 1 teaspoon white sugar
- 4 cups all-purpose flour
- ½ cup white sugar (+ ¼ cup for glaze)
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ cup (½ stick) butter, softened
- 1 cup warm coconut milk (unsweetened, or fresh)
- 1 large egg, lightly beaten
- ½ cup raisins, soaked in 2 tablespoons Caribbean rum
- 2 tablespoons of water (for glaze)

DIRECTIONS

1. Dissolve yeast in ¼ cup lukewarm water with 1 teaspoon sugar. Let sit until foamy
2. Soak raisins in a small bowl with 2 tablespoons rum for 10 mins, then drain.
3. Whisk together flour, ½ cup sugar, salt, cinnamon, nutmeg, and cloves.
4. In another bowl, cream the softened butter until smooth. Add warm coconut milk (not hot), beaten egg, and yeast mixture. Stir to combine.
5. Gradually add wet mixture to the flour mixture, stirring until dough begins to form. Mix in drained raisins.
6. Transfer to a lightly floured surface and knead until smooth and elastic.
7. Place dough in a greased bowl, cover with a towel, and let rise in a warm place until doubled in size (about 1 hour).
8. Punch down dough. Divide into 12 equal portions and shape into smooth balls. Place on a greased or parchment-lined baking sheet about 2 inches apart.
9. Cover loosely with a towel and let buns rise again until puffy @ 20-30 mins.
10. Preheat oven to 350°F (175°C). Bake 20-25 mins until tops are golden brown.
11. While buns bake, simmer ¼ cup sugar with 2 tablespoons water until slightly thickened. Brush glaze over buns immediately after removing them from the oven for a shiny finish.