



Powder Buns



makes 1 dozen



35 mins

INGREDIENTS

- 2 cups All-Purpose Flour
- 2 tsp Baking Powder
- 1/2 cup Sugar
- 1/2 cup Butter: Cold and cubed.
- 1/2 cup Coconut Milk
- 1 tsp Ground Nutmeg
- 1 tsp Vanilla Extract
- 1 Egg
- Optional: 1/4 cup raisins.

DIRECTIONS

- Whisk the flour, baking powder, sugar, and nutmeg in a large bowl.
- Use a fork or your fingers to rub the butter into the flour until it looks like coarse crumbs. Stir in raisins if using.
- In a separate small bowl, beat the egg with the coconut milk and vanilla.
- Pour the wet ingredients into the dry. Stir until just combined. The dough should be sticky and heavy, not smooth like bread dough.
- Drop large spoonfuls onto a greased baking sheet. Bake at 375°F (190°C) for 18–20 minutes until the bottoms are golden brown and the tops have a slight crust.