

## Hawaiian Festive Rolls

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(Makes 2 large sweet loafs)

- **170 grams sourdough starter at 166% hydration (or 128 grams starter at - 100% hydration +42 grams water)**
- **340 grams water**
- **374 grams all-purpose flour**
  
- **73 grams water**
- **73 grams half&half, cream or milk**
- **42 grams honey**
- **28 grams vanilla**
- **28 grams melted butter**
- **113 grams mashed potatoes**
- **654 grams bread flour**
- **17 grams salt**
- **Extra butter for the surface of the loaf**
- **Optional nuts or candied fruits for decoration**

In the early evening, in a large mixing bowl, combine the 170 grams starter, 340 grams water and 374 grams all-purpose flour. Cover and let set at room temperature overnight.

The next morning in a kitchen stand mixer with dough hook attachment, combine the mixture that sat overnight with 73 grams water, milk, honey, vanilla, butter, potatoes and bread flour. Mix on medium speed for 3 – 4 minutes. Allow the dough to rest for 20 minutes before adding the salt and mixing another 3 – 4 minutes on medium speed. Cover the dough and let bulk ferment at warm room temperature for 3 – 4 hours, folding once each hour. In the meantime make your coconut filling so it has time to cool before using.

After bulk fermentation is complete, divide the dough into two equal pieces. Gather each into a smooth ball, let rest for five minutes and then roll out each piece into a circle about 16 – 18 inches across. Spread the coconut filling across each rolled out circle of dough. Take one edge of the circle and begin rolling into a log shape, since it's a circle the center of your dough log will be fatter than the edges. Coil the log into a circular shape and place in a greased 10" pie plate or baking dish. Brush melted butter onto the surface of the loaf to prevent it from drying out.

Allow the dough to rise in a warm place of 70-80F/21-26C for about one hour or until the dough is puffy and nearly doubled in size. Meanwhile, preheat oven to 375F/190C. When dough is fully proofed, slash the dough horizontally in several places, deep enough to reveal at least two layers of the coconut filling. Bake for 30-40 minutes, turning a few times for even browning. The loaf is done when the center of the dough reads 195F/90C on a baking thermometer. Remove from oven and brush with butter while still hot and then cool completely before glazing.

## Coconut Filling

- **113 grams butter**
- **56 grams cream, half&half or milk**
- **198 grams of brown or white sugar**
- **141 grams shredded coconut**
- **56 grams chopped nuts**
- **2 grams cinnamon**
- **8 grams vanilla**

In a medium saucepan combine the butter, milk, sugar, coconut, nuts, cinnamon and vanilla. Bring to a boil over medium heat stirring constantly. As soon as the mixture comes to a boil, remove from heat and let cool to room temperature before using.

## Powdered Sugar Glaze

- **1 ½ cups powdered sugar**
- **1 teaspoon of vanilla**
- **3 Tablespoons (about) of cream, half&half or milk**

Combine powdered sugar, vanilla and milk in a bowl, slowly drizzling milk in until desired consistency is reached. It should be thick but still able to run down the edges of your sweet bread a little. Drizzle glaze evenly over both completely cooled sweet loaves and top with optional candied fruits and nuts for decoration.

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