



coconut chai masala buns

Using one of my favorite warm spice blends, chai masala, in my breakfast scones was one of the best decisions I have made yet! You'll love this!<3 <3



Ingredients

2 1/4 teaspoons of yeast	1 1/2 cup of lukewarm water
4 tablespoons of sugar	1/2 a teaspoon of sugar
1 1/2 tablespoons of chai masala	1/4 cup of unsalted of butter
4 tablespoons of coconut powder	4 cups of water
4 cups of all purpose flour	3 tablespoons of baking soda

Method

Whisk yeast and warm water together and allow to sit for 1 minute. Whisk in salt, brown sugar, and melted butter. Mix your dry ingredients together (flour, masala, coconut powder) then slowly add a cup at a time into the water. Mix with a mwiko or dough hook attached to stand mixer if you have one, until dough is thick. Add the rest of the flour bit by bit until the dough is no longer sticky. If it is still sticky, add 1/4 - 1/2 cup more, as needed. Thereafter, knead until it is elastic and no longer sticks to your fingers or onto the bowl.

Place in a large greased bowl, cover tightly with plastic wrap, and allow to rise in a warm environment for 1 hour or until nearly doubled in size.

Once the dough is risen, divide it into tangerine sized balls and roll them into circles. Preheat your oven to 190C (390F)

Bring baking soda and your 6 cups of water to a boil in a sufuria. Drop 1-2 rolls into the boiling water for 20-30 seconds and nothing beyond that! Any more t your buns will have a metallic taste. Using a slotted spoon, lift the roll out of the water and allow as much of the excess water to drip off. Place rolls onto prepared baking sheet or close together on your baking pan. Using a sharp knife, score a couple slits into the top of each.

Melt the remaining butter. Lightly brush each roll with melted butter.

Bake for 22-26 minutes or until a deep golden brown on all sides. Serve with hot tea or coffee or milk.



SERVE WITH: tea, milk, coffee <3



This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-chai-masala-breakfast-buns/>