Coconut Pandan Rolls

Ingredients

2 3/4 c Flour
1/3 c Sugar
1/2 t Salt
2 1/2 t Yeast
3/4 c Coconut Milk
2 Eggs
1 t Pandan Extract
2 T Butter (softened)

Instructions

1. Mix flour, sugar, salt, and yeast in a medium bowl.
2. Place the coconut milk, 1 egg, and pandan extract in the bowl of a stand mixer with the dough hook attachment. Slowly add the dry ingredients on top.
3. Mix on speed 1 for a couple of minutes then on speed 2 for about 10 minutes. Add a little more flour, if needed, until you get a sticky dough that holds together. Rest the mixer for 10 minutes.
4. Add the butter to the bowl and mix on speed 2 for 10 more minutes. Take the dough out, grease the bowl then place the dough back in, cover and let rise until almost triple in size, about 2-3 hours.

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5.Remove dough from the bowl and divide into 12
equal pieces. Roll into a tight ball and place in
a greased 9" Ã— 13" pan. Cover with plastic wrap
and let rise until almost triple in size, about 2
hours.
6.Preheat oven to 325F. In a small bowl beat last
egg and brush on top of the buns. Bake for 20-25
minutes. Allow to rest for 5 minutes and transfer
to cooling rack.