



## Sweet Potato Panela 'Canela' Buns with Coconut Milk and Rum Soaked Currants

### Sweet potato dough

1 10 oz. sweet potato (garnet or jewel), peeled,  
cut into 1" chunks  
1 cup canned coconut milk  
1 egg  
3/4 teaspoon salt  
1/4 cup sugar  
1 1/2 teaspoons rapid rise yeast (or 2 teaspoons  
active dry, or 1 tablespoon fresh)  
1 cup whole wheat flour  
2 1/2-3 cups all purpose flour

Put the sweet potato chunks in a saucepan and cover with water. Bring to a boil, then lower the heat and simmer until tender, about 20 minutes. Drain and put in the bowl of a stand mixer. Beat with the paddle until smooth. Slowly add the coconut milk, scraping down the sides of the bowl as necessary. Add the remaining ingredients (make sure the mixture is cool enough not to kill the yeast - it should be just warm to the touch) and mix to combine. Switch to the dough hook and knead on low for 10 minutes, adding flour as needed until the dough is soft but pulls away from the sides of the bowl. Scrape down the bowl as needed. Turn the dough out onto a lightly floured surface and knead a few times by hand to make sure the texture is right. Place in a lightly oiled bowl or container and cover with plastic wrap or a lid. Let rise until doubled in bulk, 45 minutes to 1 hour.