



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

Panela-Canela filling

3 tablespoons melted butter, plus 6 tablespoons softened butter
1/2 cup currants
enough dark rum to cover the currants (about 1/4 or 1/2 cup)
1 cup (8 oz.) grated Panela (also called piloncillo, or use dark brown or muscovado sugar)
2 tablespoons sugar
zest of 1 orange
2 teaspoons cinnamon
1/4 teaspoon salt
1/4 teaspoon freshly grated nutmeg
pinch cloves

While the dough is rising, get on with the filling. Cover the currants with the rum and set aside to soak. Put the panela and softened butter in the mixer fitted with the paddle, and beat on medium low until smoothish and lightened (it won't get totally smooth), about 5 minutes. Add the remaining ingredients (except the melted butter) and beat to combine. Set aside.

Brush a 9x12x2" glass casserole with some of the melted butter. Place a rack in the center of the oven and preheat to 375°.

When the dough has doubled in bulk, turn it out onto a lightly floured surface and gently press out the air bubbles. Pat or roll into a 16x12" rectangle with a long side facing you. It will be about 1/2" thick. Use an offset spatula to spread the dough evenly with the filling mixture, leaving a 1/2" gap on the top, but going all the way to the other edges. Drain the currants well, reserving the rum (of course!), and sprinkle them evenly over the butter mixture. Roll the dough up snugly from the bottom, and pinch the seam closed. Place the log seam side down and cut into 12 equal rounds. (I like to cut the log in half, then cut each half in half, then cut each quarter into thirds. I like to use a sharp chef's knife and a back-and-forth sawing motion.)

Place the rounds in the prepared pan, 3 by 4, evenly spaced, with the smaller, end pieces in the center. Brush the tops and sides with the remaining melted butter. Let rise until doubled, about 30 minutes. The buns are ready to bake when they hold an indentation when poked lightly with your finger, rather than springing back. Bake for 25-30 minutes, until lightly golden on top. Let cool at least half an hour before eating.

Rummy Glaze

3/4 cup (3 oz.) powdered sugar
1 tablespoon coconut milk
1 tablespoon rum soaking liquid
pinch salt

Whisk all together until smooth, thinning with additional drops of rum if necessary. Use a spatula to drizzle over the top of the slightly cooled buns.