

Panipopo (Samoan coconut buns)

Makes 12 buns · ~1 hour 30 minutes (mostly rising)



Photo: courtesy of Lambros

Ingredients

- Dough: 500 g wheat flour, 1 packet (11 g) dry yeast, 250 ml milk (lukewarm), 80 g sugar, 60 g butter (melted), 1 egg, 1/2 tsp salt
- Coconut sauce: 400 ml coconut milk, 120 ml water or milk, 80 g sugar, 1 tsp vanilla sugar, pinch salt

Steps

- 1 **Activate yeast.** Whisk milk, yeast and 1 tbsp sugar; stand 5–10 min until foamy.
- 2 **Mix dough.** Add remaining sugar, egg, salt and melted butter; mix in flour to a soft dough. Knead 5–7 min until smooth. Cover and rise 45–60 min until doubled.
- 3 **Shape.** Divide into 12 balls; place in a buttered 23×33 cm dish.
- 4 **Sauce.** Mix coconut milk, water/milk, sugar, vanilla and a pinch of salt until smooth.
- 5 **First bake.** 180 °C for 10 minutes.
- 6 **Add sauce.** Pour coconut sauce evenly over buns.
- 7 **Finish bake.** 15–20 minutes more until tops are golden and sauce is bubbling and slightly thickened.
- 8 **Rest.** 10 minutes; spoon sauce over the buns before serving.

Notes

For extra richness, replace the water in the sauce with milk or coconut milk. Leftovers reheat well; cover with foil and warm gently.