

# Jamaican Coco Bread



## Ingredients

- 3 cups Flour
- 1 tsp Sugar
- 2 packs of Yeast (which is 2 tablespoons)
- 1/4 cup warm Water
- 3/4 cup warm Coconut Milk (or Cow's Milk)
- 1 + 1/2 teaspoon Salt
- 1 egg, (beaten lightly)
- 1/2 cup Butter (melted)

## Instructions:

- Dissolve yeast and sugar in water.
- Next, add in the milk, salt, and egg. Then stir in well.
- Add 1/2 of the flour and stir, and then add a little bit of flour occasionally.
- Knead the dough for 8 to 10 minutes. Do so until it is smooth but firm.
- Grease a clean bowl and rotate the dough until coated fully.
- Cover with a damp towel put in a warm place for 1 hr.
- Next, cut the dough into 10 portions.
- Now roll each piece into a 6-inch circle.
- Next, brush it with melted butter then fold it in half.
- Brush with more butter then fold in half again.
- Set breads on a greased baking sheet.
- Put in a warm place for 45 minutes. They will rise to double in size.
- Preheat your oven at 425 F 10 minutes before you are ready to bake.
- Set a pan of hot water on the lowest oven rack.
- Bake for about 12 to 15 minutes, or until golden brown.

This is a long process but the results are well worth it, especially if you are a bread lover.

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