

Aloha Bread

Yield: 16, Prep time: 2 hours, Cook time: 20 minutes

Ingredients:

One package .25 oz active dry yeast

1/4 cup warm water

2 eggs

1/2 cup pineapple juice

1/4 cup water

1/3 cup white sugar

1/2 tsp vanilla extract

1/4 cup butter, melted

4 Cups all-purpose flour

1/4 Teaspoon Salt (add it to the flour)

Directions:

In small bowl dissolve yeast in 1/4 cup warm water, not so hot you can't touch it, just tepid warm, cover and leave for about 10 minutes. In the Bosch mixer, beat the yeast mixture, eggs, pineapple juice, 1/4 cup water, sugar, vanilla, and melted butter. When all combined, gradually stir in salt & flour until a stiff batter like dough is formed. *** If your dough is too wet, don't be afraid to add more flour, a tablespoon at a time until it is dry enough to handle. It should come away from the mixing bowl in a 'ball' after kneading. Knead for 10 minutes using the dough hook, or by hand if you don't have a stand mixer. (again, use more flour if kneading by hand so it is not too sticky wet to handle. Cover with a clean cloth and place somewhere warm to let rise for 1 hour. Punch the air out of the dough and turn it onto a well floured surface. Divide into 2 equal pieces and then divide each of those two pieces into 8, so in total you get 16 pieces. Use 2 x 9 inch baking pans, and grease and flour the pans. After dividing the dough, form into buns so the seam side is placed down in the pan. Arrange the buns all around and one in the middle. Cover and let rise again until doubled and they are touching each other, about 40 minutes. Preheat oven to 350F / 180 C / Bake for 15- 20 minutes, then remove from the oven and brush the tops with melted butter and cool on a rack.

