



## Pineapple & Coconut Bread

Sarah's servings: 18, Sarah's skill: Medium, Baking time: 25 mins

### Ingredients

#### Filling

425g pineapple chunks  
100g dessicated coconut  
2 tbsp cornflour

#### Icing

100g icing sugar, sieved  
2-3 tbsp water

#### Dough

250ml tepid milk  
80g unsalted butter  
500g strong white bread flour  
7g dried yeast  
50g caster sugar  
2 large eggs

### Method

1. To start drain the pineapple chunks and cut into quarters. Place in a medium sized bowl, then add the coconut and cornflour and mix together. Place in the fridge while you make the dough.
2. Warm the milk, add the butter and mix.
3. Put the flour, yeast and sugar in the bowl of a stand mixer with a dough hook attached.
4. Add the eggs and some of the milk and begin to mix. Keep adding the milk until the flour is combined and you have a wet dough.
5. Keep mixing for another 8 minutes - you will notice the sides of the bowl becoming clean. The dough will still be wet but nice and shiny.
6. Transfer the dough to an oiled bowl and cover with cling film and leave to prove until it has doubled in size. This could be 1-2 hours.
7. Grease a deep baking tray approximately 20cm x 23cm with butter
8. Once the dough has proved tip it out on to a lightly floured surface and knock it back to remove the air from the dough.
9. Using a rolling pin on a floured surface roll out into a rectangle 40cm x 30cm.
10. Spread the pineapple and coconut mixture over half of the dough. Fold the other half of the dough over the top of the mixture and press down the open edges.
11. With a pizza cutter or sharp knife cut into roughly 18 squares.
12. Arrange into the tin - they don't need to be placed in perfectly as they will rise and join together during the second prove.
13. Cover with cling film and leave to prove for an hour.
14. Pre-heat the oven to 180°C (160°C fan).
15. Brush with milk then bake for 25 minutes until golden brown.
16. Make the glaze by adding the water to the icing sugar and mix until smooth.
17. Brush the warm bread with the glaze.
18. Leave to cool completely and cut into squares to serve.