

## Ohana Breakfast Bread

Disney's Polynesian Village Resort

'Ohana



### Ingredients for Bread

- 1 ¼ C. Water
- 1 Egg Yolk
- 2 tbsp. Shortening
- 4 ½ cup High Gluten Flour
- 1/2 tsp Salt
- 1/3 cup Sugar
- 1 tbsp. Instant Yeast

### Directions for Bread

1. Combine all ingredients in order of recipe in mixing bowl, and mix with dough hook until dough picks up on hook and the sides of the mixing bowl is clean.
2. Let dough rise until it doubles in size.
3. Roll out dough onto a floured surface until it is 2 inches thick.
4. Next spread pineapple/coconut mixture over the top of the dough.
5. Fold dough into itself and place in a greased 9" x 13" cake pan.
6. Cut dough into pieces with a pizza cutter and spread out cut pieces evenly in cake pan.
7. Let dough rise in warm oven (110 degrees F) - about half way up the pan.
8. Bake at 325 F for 20-25 minutes or until golden brown.
9. Let bread cool, cut and serve.

### Ingredients for Coconut Mixture

- 1 cup Crushed pineapple
- 1 cup Unsweetened coconut
- 1 cup Sugar
- 2 tbsp. Cornstarch

### Directions for Pineapple / Coconut Mixture

1. Combine pineapple and coconut in bowl.
2. Combine sugar and cornstarch in separate bowl and mix well.
3. Add sugar and cornstarch mixture into pineapple and coconut mixture and mix well.
4. Refrigerate for 1 hour.

