

Pani Popo {Samoan Coconut Rolls}

Ingredients:

18 Rhodes Yeast Dinner Rolls

14 ounce can coconut cream or milk

1/2 cup sugar

Directions:

Place frozen rolls in 3 rows of 6 in a sprayed 9x13-inch baking dish. Cover with sprayed plastic wrap and let thaw and rise until double in size.

Combine coconut cream and sugar and mix well.

Remove wrap from risen rolls and pour coconut cream mixture over the rolls (try to coat each roll completely as you pour so they will have a consistent color as they bake.)

Bake at 350°F 30-35 minutes. You may need to place a piece of foil gently over the top to prevent them from browning too much. Just keep an eye on them as they cook.

Note: Coconut cream mixture will thicken as the rolls cool.