

## PANAMA ROLLS

### INGREDIENTS FOR DOUGH:

1/4 cup warm water  
1/4 cup milk  
2 tbsp butter, melted, unsalted  
1 egg's beaten  
1/4 cup sugar  
3/4 tsp salt  
Extra pinch of sugar  
1 packages active dry yeast  
2 to 3 1/4 cups flour

### INGREDIENTS FOR FILLING:

Instant Custard cream  
Rum flavor (if desired)  
Peach, cut into pieces (From Can)

### INGREDIENTS FOR STREUSSEL:

10 oz flour  
10 oz sugar  
5 oz butter  
Pinch of salt  
Drops of Vanilla extract  
Pinch of Cinnamon powder

### PREPARATION

In a bowl combine water yeast and pinch of sugar. Stir until dissolved. Set aside.  
In a large bowl add milk, melted butter, egg, sugar and salt. Mix well. Then add the yeast mixture and blend together.  
Gradually add the flour and knead until smooth. Place in a greased bowl. Cover and let rise for 45 minutes to an hour in a warm place until the dough has doubled in size.  
Then roll out on floured board until it is about 1/2 inch thick.  
Take a pizza cutter and cut into desired square size. With a spoon or piping bag, place a dollop of custard/rum cream and on top of that place piece of peach. Fold each corner into middle of the square and hold it together.  
To make streussel, mix all ingredients in a bowl, and mix well with hand until crumble consistency appears.  
Place on a cookie sheet/ baking tray upside down. Let rise again until rolls have doubled in size and brush with egg-wash. Top each bun with streussel and bake in a preheated oven 350F until golden brown (about 12 - 15 min) Enjoy!