Red bean Chinese pancake

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups flour
1 tbsp baking powder
1/2 tsp salt
1 tbsp butter
3/4 cup water

filling:
200gm red bean-cooked to soften
150gm sugar
1 tbsp butter

Garnish:
sesame seeds

Instructions

1. For the dough, combine altogether to form a soft non sticky dough. Leave to rest for an hour.
2. Divide into 8 pieces, roll each piece into a thin round pancake. cut half through , brush with butter and roll up like a cone and using your thumb and first finger squeeze to flatten it .
3. Then roll again into round after 5 mins rest. Fill 4 of rounds with red bean paste and cover with the remain round and seal edge by nipping with your thumb and first finger.
4. Keep rest in the fridge cover with plastic until you ready to deep fry it. This can be made the night before and ready to fry next morning for breakfast. Dub each pancake with a wet hand and stick some sesame seeds on it. Using moderate heat, deep fry

each round till golden. serve while till warm.

For the filling,heat butter and pour finely blended red bean with sugar. stir will it become a thick paste. remain paste can store in fridge for other use later, like making steam pau, buns or puffs . All these recipes are here in my page.