



Doushabao ???

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 1 cup of milk
- 20 grams of yeast
- 1 tea spoon of baking powder
- 1 table spoon of sugar
- 2 cups of wheat flour plus 2 table spoons
- 2 table spoons of oil
- 1 tea spoon of salt

Filling:

- 1/2 can of red bean paste

Instructions

1. Mix 1/2 cup of milk with 2 table spoons of flour, sugar and yeast. Put it in warm place, wait till mixture doubles.
2. In large bowl sift flour, add salt, baking powder, 1/2 cup of milk, oil and yeast mixture. Mix well and knead till dough becomes smooth and uniform.
3. Let it rise about 30 min, knead again and let it rest again.
4. Divide into 12 balls and let them rise.
5. Flat each dough ball, place one spoon of filling, fold in half, seal the edge and for a ball.
6. Repeat with remaining dough. Let them rest about 15 min.
7. Steamer about 15 min.