Steam red bean green tea buns

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 cups flour1 tbsp instant yeast2 tsp sugar1/8 tsp salt1/2 cup milk powder1/2 tsp bread softener [optional]1/2 cup green tea 1/2 cup evaporated milk3 tbsp butterSesame for sprinkle top

Instructions

1. Mixed altogether and using an electric mixer , knead well until elastic dough form , add extra water if dough is too sticky. It must be smooth and springy to touch.2. leave to rise in double . Knead again on floured board. shape in few balls and wrap red bean paste inside the bun. Sprinkle some sesame seeds. 3. Place on greaseproof paper and leave to rise. Put in a steamer and steam at high boilng heat for 10 minutes.
4 Serve and enjoy.