



## Steam red bean green tea buns

NIBBLEDISH CONTRIBUTOR

### Ingredients

2 1/2 cups flour 1 tbsp instant yeast 2 tsp sugar 1/8 tsp salt 1/2 cup milk powder 1/2 tsp bread softener [optional] 1/2 cup green tea 1/2 cup evaporated milk 3 tbsp butter Sesame 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 boiling heat for 10 minutes. 4 Serve and enjoy.