



Baked red bean green tea buns

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 cups flour 1 tbsp instant yeast 1 tsp bread softener 1/8 tsp salt 2 tbsp sugar 1/2 cup warm green tea 1/2 cup evaporated milk 1/2 cup milk powder 3 tbsp butter 1 egg ,beaten for egg wash sesame seeds for sprinkle extra butter for brushing top after baking
red bean paste for filling

Instructions

1. Mix altogether and knead till elastic dough form. 2. Leave to rise in double. 3 knead again and then shape into balls. 4. Roll flat in long way, make a few cuts in the center, and then place 1 tbsp of red bean paste and roll up. Place in tray and leave to rise. brush with egg wash and sprinkle with sesame seeds 5. Preheat oven to 250 C for 10 minutes or until top is golden . 6, brush with butter while still hot and serve.