



# 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.