Baked red bean green tea buns

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 cups flour1 tbsp instant yeast1 tsp bread softener1/8 tsp salt2 tbsp sugar1/2 cup warm green tea1/2 cup evaporated milk1/2 cup milk powder3 tbsp butter1 egg ,beaten for egg wash sesame seeds for sprinkleextra 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 seeds5. Preheat oven to 250 C for 10 minutes or until top is golden .6, brush with butter while still hot and serve.