

## Chinese Steamed Buns recipe

560 grams Flour  
11 grams Instant Dry Yeast  
 $\frac{1}{2}$  teaspoon Salt  
1 teaspoon Baking Powder  
30 grams Castor Sugar  
320 grams Whole Milk  
30 grams Vegetable Oil



Place all ingredients in a cake mixer  
Mix ingredients on the lowest speed for 1 minute  
Increase the speed for 6 minutes  
Form into a ball  
Place ball in a lightly greased bowl  
Cover the bowl with a damp cloth and leave in a warm place till about double in size  
About 1  $\frac{1}{2}$  hours

Knead slightly on a floured surface and shape into a log  
Divide the dough into equal portions – 50 grams each  
Flatten and make a ball shape, placing on greaseproof paper  
Leave the dough on the bench to rise for another 30-40 minutes  
Steam the buns for 8-10 minutes

Allow to cool slightly  
Enjoy!