

## SHOPPING LIST

- 2/3 c Warm Milk
- 2 Tsp Yeast
- 2 Tsp Sugar
- 1 Tbsp Vegetable Oil
- 1 1/4 c All-Purpose Flour
- 1 Tsp Salt
- 1/4 Tsp Baking Soda
- Filling of Choice



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## STEAMED BAO BUNS

12 BUNS

## LETS START COOKING

1. Cut parchment paper rounds to fit steamer. Fold rounds in half, make small half-moon cuts on fold. \*Holes will allow steam to move through each layer.
2. Warm milk in microwave for 15 seconds. Add yeast and sugar to milk and stir. Set aside for 10 minutes.
3. In a large bowl, mix all dry ingredients together. Add oil to milk/yeast and combine liquid with wet ingredients. Mix with fork.
4. Turn mixture onto a lightly floured surface and knead until smooth. Rise dough under a moist towel for 1 hour.
5. Lightly flour a surface and roll out to 1/2 in thickness. With a biscuit cutter or glass cut out disc and lay on parchment paper. Once all discs are cut out, spray with oil and fold in half.
6. In a steam basket put parchment on the bottom and spray with oil. Organize the buns leaving an inch of space between them as they will expand.
7. Steam for 8-10 minutes making sure dough is cooked through and doubled in size. Serve with your fillings of choice.

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