

# Chinese Steamed Custard Bun

Yield: 24 min  
Total Time: 280 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-almond-cookies-made-with-lard>

## Ingredients:

- 1 tablespoon granulated sugar
- 1/4 cup warm water 105°F
- 2 1/4 teaspoons active dry yeast
- 4 cups all purpose flour
- 2 tablespoons lard or shortening
- 1/2 cup granulated sugar
- 1 cup whole milk warm, 105°F
- 1 tablespoon vegetable oil
- 1 tablespoon baking powder mixed with 1 1/2 tablespoon water
- 160 grams custard powder Dr. Oetker Crème Brulee product- 2 packages
- 40 grams cornstarch
- 120 grams granulated sugar
- 400 milliliters whole milk
- 4 tablespoons unsalted butter
- 4 large eggs slightly beaten

## Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 45 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 140 milligrams
9. Sugar: 16 grams

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