

Chinese Sweet Bun Dough

Yield: 12 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/siopao-bun-chinese-recipe>

Ingredients:

- 1/2 cup white sugar
- 1 cup milk warm, 110 degrees F/45 degrees C
- 1 tablespoon active dry yeast
- 4 cups bread flour
- 2 eggs beaten, divided
- 6 tablespoons vegetable oil
- 2 teaspoons salt
- 2 teaspoons water
- 1 teaspoon sesame seeds for garnish, divided, optional

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 35 milligrams
4. Fat: 9 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 1 grams
8. Sodium: 420 milligrams
9. Sugar: 10 grams

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