

How to Make Steamed Bao Buns (Gua Bao Buns)

Yield: 4 min

Total Time: 140 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-bao-buns>

Ingredients:

- 2 3/8 cups all-purpose flour
- 1/2 teaspoon instant yeast
- 1/8 tablespoon baking powder double-acting
- 1 1/4 teaspoons sugar
- 1/8 teaspoon salt
- 6 1/16 tablespoons full-fat milk cold or at room temperature
- vegetable oil for brushing

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 5 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 8 grams
7. SaturatedFat: 1 grams
8. Sodium: 140 milligrams
9. Sugar: 2 grams

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