

Chinese Bing Bread

Yield: 20 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bing-bread-recipe>

Ingredients:

- 1 stick butter softened
- 2 tablespoons greek yogurt
- 1 teaspoon kosher salt
- 1 russet potato large, unpeeled and cut into ½” pieces
- oil 3 tablespoons grapeseed, or vegetable, divided
- 1 1/2 teaspoons salt divided
- 1/2 teaspoon pepper divided
- 1 pound bacon chopped, cooked, drained and crumbled
- 1 package active dry yeast 2¼ teaspoons
- 2 cups warm water 110-115 degrees
- 3 1/2 tablespoons granulated sugar divided
- 4 cups all purpose flour plus more for dusting
- 2 tablespoons toasted sesame oil divided
- 8 ounces mozzarella cheese grated
- 1 1/2 cups scallions sliced, white and green parts
- 1 tablespoon soy sauce
- 2 tablespoons toasted sesame seeds divided

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 35 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 8 grams
8. Sodium: 640 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Chinese Bing Bread above. You can see more 20 chinese bing bread recipe Taste the magic today! to get more great cooking ideas.