

Kaya Pao (Kaya Chinese Steamed Bun)

Yield: 350 min
Total Time: 105 min

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

Ingredients:

- 1 1/4 cups fine granulated sugar
- 1/2 tablespoon hot water
- 7 1/3 tablespoons coconut milk thick
- 2 eggs grade A
- 2 13/16 tablespoons water
- 1 tablespoon plain flour
- 2 pandan leaves
- 1 2/3 cups flour
- 3 1/8 ounces wheat starch
- 1 teaspoon instant yeast
- 5 1/4 tablespoons sugar fine
- 7 1/2 tablespoons water plain
- 1 3/8 tablespoons corn oil or other vegetable oil

Nutrition:

1. Calories: 5 calories
2. Carbohydrate: 1 grams
3. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Kaya Pao (Kaya Chinese Steamed Bun) above. You can see more 19 chinese steamed bun recipe vegetarian Savor the mouthwatering goodness! to get more great cooking ideas.