THE J.M. SMUCKER Co

Mantou

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	8	N/A

Ingredients

- 2 cups (250 g) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (4 g) yeast
- 1 tbsp (13 g) sugar
- 1/2 cup (125 mL) warm water
- 3 tbsp (45 mL) **Eagle Brand®** Sweetened Condensed Milk

Directions

Step 1:

Activate yeast: Dissolve yeast and sugar in warm water. Wait 10 mins until frothy.

Step 2:

Knead dough: Mix all-purpose flour with yeast mixture. Knead 10 mins until smooth. Cover, rest 1 hour (until doubled in size).

Step 3:

Shape buns: Punch down dough, divide into small balls. Shape into smooth rounds.

Step 4:

Steam: Place buns on parchment paper in a steamer. Steam 15 mins on high heat.

Step 5:

Serve: Enjoy warm or with condensed milk.

Images

