



Sweet Red Bean Bao Filling



INGREDIENTS

1 (15-oz.) can Hy-Vee red beans, drained and rinsed
1 cup Hy-Vee granulated sugar
1 recipe Steamed Bao Buns

PREPARATION

- 1** Combine red beans and sugar in a small saucepan. Cook over medium heat 10 to 12 minutes or until sugar dissolves and mixture is glossy. remove from heat; mash with potato masher or fork, leaving some pieces whole. Cover and chill 4 hours or until mixture has thickened.
- 2** Flatten 14 (2½-inch) muffin cup paper liners on baking sheets or trays; set aside. Prepare Steamed Bao Buns according to recipe directions.
- 3** Gently roll each dough round to a larger 4-inch round. Spoon 1½ tablespoons bean mixture into center of each round. Fold and pleat dough around the filling; leaving center open. Place buns on flattened paper liners with pleated sides up. Let rest in a warm place 30 minutes or until dough is slightly puffy.
- 4** Fill a large saucepan with 1 to 2 inches water. Place steamer basket of same diameter on top of saucepan, making sure water does not touch basket. Bring water to boil over medium heat. Working in batches, transfer buns from paper liners to bottom of the steamer basket, placing 1 to 2 inches apart. Cover; steam 10 to 12 minutes or until buns are light and airy. Add additional water to the saucepan as needed.