

CULINARY DISCOVERY PAVILION

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MidwestLiving
A DOTDASH MEREDITH BRAND

BOLO BAO

Recipe by: Allrecipes

Country: China

BREAD DOUGH

Ingredients

- 3/4 cup sugar
- 1/2 cup lukewarm water (105°F)
- 1/2 cup lukewarm whole milk (105°F)
- 1 pkg. active dry yeast
- 1/3 cup butter, melted
- 1 egg
- 3 1/2 cups bread flour, or more as needed

COOKIE TOPPING

Ingredients

- 1/2 cup sugar
- 1/4 cup butter, softened
- 1 egg yolk
- 2 TBSP whole milk
- 1/2 tsp. baking soda
- 1 cup flour
- 1 1/2 tsp. baking powder

FILLING

Ingredients

- 3/4 cup canned red bean paste, or as needed (optional)

INSTRUCTIONS

- 1. Prepare Dough:** Combine sugar, lukewarm water, and milk in the bowl of a stand mixer fitted with a dough hook. Add yeast and let stand until yeast softens and begins to form a creamy foam, about 10 minutes.
- 2. Mix butter and egg into the yeast mixture.** Mix in flour, 1 cup at a time. When dough comes together, knead with dough hook 10 minutes or until the dough starts to pull away from the sides of the bowl. Cover bowl and let rise for 1 hour in a warm place.
- 3. Divide dough into 18 (2-inch) balls.** Cover and let buns rise until light and puffy, 1 hour more.
- 4. Make Topping:** Meanwhile, for topping, beat sugar and butter together in a medium bowl. Add egg yolk, milk, and baking soda. In another medium bowl, stir together flour and baking powder. Add to sugar mixture. Chill, covered, until ready to use.
- 5. Assemble Buns:** Flatten 1 bun. Spoon 2 tsp. red bean paste inside (if using). Pinch edges together to cover filling and roll bun back into a ball. Let filled buns rise until puffy and soft, 30 minutes.
- 6. Preheat oven to 350°F.** Divide cookie topping into 18 (1 1/2 Tbsp.) balls. Flatten balls with your palm between 2 pieces of plastic wrap. Use a knife or bench scraper to make shallow diagonal hash mark lines resembling pineapple skin on each (press knife straight down, do not drag through dough). Put 1 topping on each bun and arrange buns in a even layer on a cookie sheet. Bake until golden, 15 to 20 minutes.

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