

# Red bean cake

by Chen's family

## Ingredient (Dough):

- All-purpose flour 250g
- Milk (or water) 105g
- Oil 50 g
- Sugar 35 g
- Dry yeast 2 g
- Baking powder 5 g

## Fillings:

- Red beans 250g
- Sugar 50g
- Water 380g
- Oil 30g (or without)

1. Wash the red bean and soak it in water for at least 10 hours. Completely drain the red beans off the water and put the red beans in the rice cooker (or any kind of pot) with 380g water by the method of Brown rice.

2. After the red beans are cooked, add 50 grams of white sugar and crush it with a spoon. If you don't like the grainy texture, you can use a blender to crush it. Divide it into 25 grams per serving.

3. Stir milk (or water), oil, and sugar and mix the yeast powder into the flour evenly. Pour all the things into the appropriate container and use your hands to start kneading them into the dough. After the dough is finished, have it ferment for at least 10 minutes.

4. Divide the fermented dough into 20g per piece, shape it slightly, fill it with red bean filling, and wrap.

5. Preheat the oven to 375 Fahrenheit degrees, bake at the middle rack for 10 minutes, and flip over and bake for another 5 minutes (the baking temperature is for reference only, please adjust appropriately according to the actual conditions of your oven)