



Steamed or Baked Bun Dough

1 Cake of fresh compressed yeast
1 3/4 Cup warm water
3/4 Cup sugar
1 Tsp. baking powder
6 1/2 Cups unsifted all purpose flour

- 1) Dissolve 1/2 yeast cake with sugar in warm water. Add baking powder and then flour.
- 2) Knead on board for 20 minutes until dough becomes elastic and smooth.
- 3) Place dough in big mixing bowl, cover with a damp cloth and leave in a dry, warm place until double in bulk.
- 4) Punch down dough, knead again for 5 minutes and stuff with fillings.

Makes 24 rolls.



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