



# Vegetarian Steamed Sticky Buns



## Ingredients

- 2 cups plain flour
- 2 ½ tsp baking powder
- 2 tbsp caster sugar
- 1 tsp salt
- ½ cup warm water
- 2 tbsp vegetable oil

## Preparation

1. Sift flour and baking powder into a bowl. Add sugar and salt. Gradually add combined water and oil. Stir to form a soft dough.
2. Turn onto a lightly floured surface. Knead until smooth.
3. Wrap dough in plastic wrap and refrigerate for 1 hour.
4. Roll into 10cm rounds and fill with vegetables.
5. Bring edges together at the top and pinch together to seal.
6. Steam for 15 minutes.
7. Serve with soy sauce.