Pumpkin Steamed Buns

Ingredients

- 2 1/2 c Flour (or 300 grams)
- 21 oz Pumpkin Puree (or 600 grams)
- 1 t Yeast (or 3 grams)
- 6 T Sugar (plus 2 teaspoons or 85 grams)
- 4 T Unsalted Butter (plus 1 teaspoon or 60 grams)
- 1/8 t Nutmeg
- 1/2 t Cinnamon

Instructions

1.Microwave 7 ounces (200 grams) pumpkin puree in the microwave for 30 seconds until it is lukewarm. Stir yeast into the pumpkin puree and mix. Add 1 2/3 tablespoons (20 grams) sugar, flour, and pumpkin with yeast into the bowl of a standing mixer.

2.Start mixer on low and combine until a soft dough comes together. Turn the mixture up one and mix for 5 minutes, until the dough is smooth. Cover with plastic wrap and leave it in a warm place to rise for at least 1 hour or until the dough has doubled in size.

3.Meanwhile, in a pot add 14 ounces (400 grams) pumpkin puree, butter, 5 tablespoons plus 1 teaspoon (65 grams) sugar, cinnamon, and nutmeg. Turn the heat to medium and mix well. Cook the

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mixture down stirring constantly until most of the moisture is gone and the mixture is a dark, thick paste. Cool completely in the refrigerator.
4.Once the filling is cooled, shape it to 1 1/2 tablespoon sized balls. Set aside. Once the dough has risen, knead again to remove the air and divide dough into 8 even pieces.
5.Knead to form each piece into smooth round balls, then roll out the rounds into disks with the seam side up. Encase the filling into the dough and pinch tightly to close. Form the buns into balls and place on a piece of parchment paper in a steamer.
6.Repeat with the rest of the buns. Space buns out in the steamer about an inch apart. Cover and rise for another 30 minutes.

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7.Bring water in the steamer to boil and steam the buns on high for 10-12 minutes. Remove the buns from the heat and leave the lid on for a couple of minutes before opening. Enjoy immediately.