

BAKED AZUKI MANJU

INGREDIENTS:

1¼ c. butter
2 Tbsp sugar
¼ c. water
2½ c. flour

¼ tsp salt
1 can Tsubushi an
(azuki beans - chilled)
1 can evaporated milk
(just enough to brush on tops)



DIRECTIONS:

1. Preheat oven to 350° F.
2. Cream butter and sugar. Stir in water. Sift flour and salt and add to creamed mixture.
3. Take a small portion of dough, flatten in palm, and fill with Tsubushi an. Seal to make filled biscuit.
4. Keep in high mounded shape, place on baking sheet, and brush top of manju with evaporated milk.
5. Bake for 25-30 minutes or until lightly brown. Makes approximately 16 manju.

