



Ingredients :

Paste with water :

- 1/2 cup of bread flour
- 2 1/4 cups of flour
- 1/3 cup of margarine or butter
- 1/4 cup of corn oil
- 1/4 cup of water
- 1/8 cup of sugar
- 1 teaspoon of salt

Oil Pastry :

- 1 cup of flour
- 1/2 cup of margarine or butter

Garnish :

- 3/4 cup of sugar
- 1/4 cup of maltose or of honey
- 1/2 tablespoon of boiling water
- 1/4 cup butter at room temperature
- 1/3 cup flour

Preparation :

Make your paste with water : Sift both flours into a large bowl, form a small well in the middle of the flour and add margarine, oil, water, sugar and salt. Mix well and knead dough until smooth. Then wrap the dough in cellophane and let rest for 30 minutes. Then divide the dough into 10 small pieces.

Make your dough of oil : Mix well the flour and margarine and then wrap the dough in cellophane, and after standing for 30 minutes, divide into 10 pieces

Make your garnish : Mix the maltose with 1/2 teaspoon of boiling water, then add sugar and mix well, add butter and flour and mix until your dough is smooth. Divide them into 10 pieces.

* Flatten slightly the dough water and place the oil dough inside, form a ball. Then flatten into a rectangle with a rolling pin. ** Then roll the dough and flatten it again.

Place filling in center of dough mixed now and then rolled into a ball and flattenslightly to give the form. Use a fork to lightly a few holes on the top of the dough (Do not bite through thebottom of the dough). Place on a baking tray line with baking paper and bake at 180 degrees for 25 minutes or until golden brown.

Anecdotes: Tai yang bing is a popular Taiwanese dessert originally from the city of Taichung. they are generally sold in gift boxes as souvenirs for tourists. Some stores are famous for Tai yang bing, there are always long thread of people waiting to buy their cake box.

The form of Tai yang bing are round, of various sizes. They are characterized by its crispy crust. Most people eat them with Chinese tea, and some people dissolved in hot water to make a sweet porridge.