

Matcha Daifuku

3/4 cup mochiko glutinous rice flour
1 tsp matcha powder
1/4 cup granulated sugar
3/4 cup water
1 1/2 cups anko red bean paste
1/2 cup potato starch, for dusting

Whisk flour, matcha and sugar in a bowl. Add in water and mix well until combined.

Cover the bowl with a cling wrap (do not cover too tight), microwave on high heat for 1 minute.

Take it out and stir with a wet rubber spatula. Cover again and cook a further 1 minute.

Stir again, cover, and cook for 30 seconds to finish cooking. The color of mochi should change to almost translucent.

Dust a baking tray generously with potato starch. Transfer the cooked mochi on top and sprinkle more potato starch on top of the mochi.

Once it's cool down a bit, spread the mochi into a thin layer with a rolling pin. Make sure to apply potato starch on the rolling pin.

Refrigerate for 15 minutes until the mochi is set.

Take out and cut into circles with a cookie cutter. Scoop anko red bean paste on top of the mochi circles, pinch the corners to wrap the anko.

Enjoy within 2 days.

Submitted by: Donna H. (Seattle, WA)