

Chuseok Songpyeon

Ingredients

For the dough

- 1 cup frozen rice powder (sifted)
- 3 - 4 tbsp boiling water

For the filling

- ½ cup roasted sesame seeds
- ½ cup brown sugar
- A pinch of salt

Directions

To make the dough

1. Sift 3 cups of rice powder into a large bowl.
2. Add 3 tbsp boiling water to the rice powder and mix. Knead for about 5 minutes, then wrap and set aside.

To make the filling

1. Grind the sesame seeds in a grinder or blender for about 15 seconds.
2. Transfer ground sesame to a bowl and mix in ½ cup of brown sugar and a pinch of salt.

To assemble, roll pieces of dough into small balls, then flatten with your thumb and scoop in 1/2 tsp of filling. Fold into half-moon shape and steam for 20 minutes.

