

# Japanese Mochi

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## Ingredients

- 1 cup Mochiko (sweet rice flour or Mochi flour)
- 3/4 cup water
- 2 cups sugar
- Cornstarch
- Anko (sweet red bean paste)

## Directions

1. Mix Mochiko and water in a heat proof bowl.
2. Add some more water if it's too dry, 1 Tbsp at a time.
3. Steam the Mochiko dough in a steamer for 20 minutes.
4. Transfer the steamed Mochi into a pot and cook at medium heat with 1/3 of the sugar (2/3 cup).
5. When the sugar is completely dissolved, add another 1/3 of the sugar and mix well.
6. Add remaining sugar and cook until the sugar is dissolved.
7. Take Mochi from the pot and dust with cornstarch.

