

Chuseok Songpyeon

Mas-issneun!



Ingredients

Dough

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

Filling

- 1/2 cup roasted sesame seeds
- 1/2 cup brown sugar
- A pinch of salt

Directions

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.

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 1/2 cup of brown sugar and a pinch of salt.

Assembly

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

