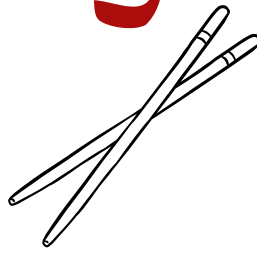


Girls' Day Mochi

Ingredients

- 1 cup Mochiko
- 3/4 cup water
- 1 1/2 cups sugar
- cornstarch
- food coloring (optional)
- Filling of your choice



Directions

- Mix the Mochiko, 3/4 cup water and food coloring (if desired) in a heat proof glass or metal bowl and mix well.
- Steam the dough (while in the bowl) in a steamer for 20 minutes.
- Dissolve the 1 1/2 cups of sugar in 3/4 cup water to make a simple syrup.
- In a pot, cook the steamed mochi at low to medium heat, gradually mixing in the syrup until it cooks into the mochi and the mochi becomes sticky. Be careful not to burn it!
- Transfer mochi to a cookie sheet dusted with cornstarch. Roll the dough in cornstarch, then stretch it to flatten.
- Cut into 3 inch by 3 inch squares.
- Wrap mochi squares around your favorite filling. Maybe try:
 - Anko sweet red bean paste
 - Mangos
 - Strawberries
 - Peaches (canned or fresh)
 - Fruit pieces with whipped cream
 - Melted chocolate or Nutella
- Pinch seams closed and smooth
- Flip (seam-side down) onto a plate or muffin cup to serve

