

Ticky Ticky Sticky Mochi Rice Cake

모찌 찹쌀떡 (Mochi Chap-Sal-Tteog)

Ingredients:

1 box of Mochiko Sweet Rice Flour
Coconut milk, 1 cup (Preferably Double the recipe since a can of coconut milk is about 2 cups)
White sugar, 1 ½ cups (2 cups for sweeter taste)
Water, 2 cups
Food coloring (optional)
Cooking foil- to cover for baking.
Cornstarch—for cutting after done cooling.

***Note: Preferably Double the recipe since a can of coconut milk is about 2 cups.
If Cream of Coconut is used instead of Coconut milk, skip sugar only if cream is already sweetened. Then, increase the cooking time by an additional 20 minutes.

Instructions:

- Mix all the above ingredients in a large bowl. 위의 모든 재료를 큰 그릇에 섞어주세요.
- Preheat the oven to 350°F. 오븐을 350°F로 예열해 주세요.
- Spray oil in a baking pan. 베이킹 팬에 오일을 뿌려주세요.
- Pour the batter into the greased pan and cover it with foil. 유리가 발린 팬에 반죽을 부어 넣고 호일로 덮어주세요.
- Bake at 350°F for 50-55 minutes. 350°F로 50-55분간 굽습니다.
- Remove from the oven and cover with a wet cloth to cool. 오븐에서 꺼내서 젖은 천으로 덮어 식힙니다.
- Sprinkle with starch before cutting into your desired shapes. 원하는 모양으로 자르기 전에 전분을 뿌려주세요.
- Coat the cut pieces thoroughly with starch to prevent them from sticking together. 자른 조각들을 서로 붙지 않도록 전분으로 고루 뿌려 섞어주세요.

맛있게 드세요 (mas-issge deu-se-yo) - Bon appetite!

NOTE: Dedicated to Joseph R.

