



CHI CHI DANGO

INGREDIENTS

<u>Item:</u>	<u>Quantity:</u>
MOCHIKO FLOUR	1 LB
GRANULATED SUGAR	2 CUPS
BAKING POWDER	1 TEASPOON
*BUBBLE TEA POWDER (YOUR CHOICE)	1 CUP
COCONUT MILK	15 OZ
COLD WATER	2 CUPS
VANILLA (OPTIONAL)	1 TEASPOON

EQUIPMENT NEEDED

BAKING PAN (9"X12" OR 10"X12")	1
HALF SHEET PAN (FOR WATER BATH)	1

INSTRUCTIONS/METHOD:

1. PREHEAT OVEN TO 350 DEGREES.
2. GENEROUSLY GREASE OR SPRAY DESIRED PAN (9"X12" OR 10"X12") AND SET ASIDE.
3. ADD DRY INGREDIENTS (MOCHIKO, BAKING POWDER, TEA MIX, SUGAR) TO A LARGE MIXING BOWL OR BOWL OF A TABLE TOP MIXER. USING A WHISK OR WHISK ATTACHMENT, STIR THE DRY INGREDIENTS UNTIL THEY ARE WELL MIXED. IN A SEPARATE BOWL OR PITCHER, ADD WATER, COCONUT MILK AND VANILLA AND WHISK UNTIL WELL BLENDED. WITH THE MIXER ON STIR, SLOWLY ADD THE COCONUT MILK MIXTURE TO THE DRY INGREDIENTS. IF MIXING BY HAND, SLOWLY STIR FLOUR MIXTURE AS YOU POUR A SMALL STREAM OF COCONUT MILK INTO THE BOWL. WHISK UNTIL ALL LUMPS ARE GONE, SCRAPE THE SIDES OF THE BOWL AND CONTINUE MIXING FOR 5 MINUTES.
4. POUR BATTER INTO YOUR GREASED PAN, SCRAPE SIDES OF BOWL, COVER WITH ALUMINUM FOIL.
5. PLACE IN THE OVEN ON THE SHEET PAN, POUR WATER ONTO THE SHEET PAN UNTIL ALMOST AT THE TOP OF THE LIP.
6. BAKE FOR 1 HOUR AT 350 DEGREES. CHECK TO MAKE SURE MOCHI HAS SET. THE CENTER SHOULD BE BOUNCY, NOT RUNNY.

Yield: ONE 9"X12" OR 10"X12" PAN

Shelf Life: 3 DAYS