# MICROWAVE MOCHI RECIPE

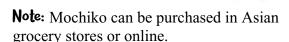
Cooking with Jasmine Toguchi, Queen of her own Book Series



Always be sure to have a grown-up help you in the kitchen!

#### **INGREDIENTS**

- 1 1/2 cups mochiko (Japanese rice flour), plus a couple of handfuls
- 1 cup granulated white sugar
- 1 1/2 cups water
- cooking spray



#### **UTENSILS**

Measuring cups, medium or large bowl, mixing spoon, 9 X 9 square microwavable pan (glass or ceramic), cutting board, small knife

#### INSTRUCTIONS

- 1. Mix 1 1/2 cups of mochiko with the sugar and water in a bowl until smooth.
- 2. Spray microwavable pan with cooking spray.
- 3. Pour mochiko mixture into pan.
- 4. Microwave on high for 7 1/2 minutes until ingredients become a puffy doughlike mass. (Cooking times may vary.)
- 5. Dust cutting board with mochiko.

# INSTRUCTIONS (cont.)

- 6. With an adult's help, remove hot pan from microwave. Flip pan over onto the mochiko-dusted cutting board. Cooked mochi should come out of the pan in one big square.
- 7. Let mochi cool until you can safely handle it with your hands.
- 8. Cut into small square pieces.

## HOW TO EAT MOCHI

You can eat mochi as is, or dip it into sugar, cinnamon, and/or soy sauce for extra flavor. You can also toast it lightly in a toaster oven for a crispier outer shell. Mochi is very sticky, so take small bites and chew carefully.



## HOW TO STORE MOCHI

Wrap cooled mochi loosely in wax paper and store at room temperature. Eat within two days.

Makes approximately 16 squares