

# 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



**Note:** Mochiko can be purchased in Asian grocery stores or online.

## 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 dough-like 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