

TRI-COLORED LAYERED MOCHI

INGREDIENTS:

1-16oz box mochiko
2 c. sugar
1 tsp baking powder
2 c. water

1-13.5oz can coconut milk
1 tsp vanilla
Food coloring (2 colors)
1 pkg potato starch



DIRECTIONS:

1. Preheat oven to 350° F. Grease a 9x13 inch pan. Whisk together mochiko, sugar, and baking powder. Add water, coconut milk, and vanilla and mix well.
2. Divide mixture into 3 bowls. Add a few drops of food coloring to 2 of the bowls (red & green).
3. Pour first colored mixture into pan and cover with foil.
4. Bake as follows (all layers to be covered w/foil while baking at 350° F):
1st layer - 15 minutes 2nd layer - 20 minutes 3rd layer - 30 minutes
5. Cool completely and cut into desired pieces w/plastic knife. Dust w/potato starch.