

MICROWAVE MOCHI

INGREDIENTS:

¾ c. sugar
1½ c. mochiko
1½ c. water
¼ tsp vanilla

½ tsp baking powder
4 drops food coloring
1 pkg potato starch
(kinako mixed with sugar could also be used as an alternative)



DIRECTIONS:

1. Blend sugar, mochiko, and water until smooth.
2. Add vanilla, baking powder, food coloring and mix well.
3. Pour into a 8x8 pyrex glass dish or microwavable mochi ring that has been sprayed with Pam. Cover with plastic wrap and microwave on high for 7-8 minutes.
4. Flip over onto a board sprinkled with potato starch or kinako mixture. Sprinkle with more potato starch or kinako mixture.
5. Cut with plastic knife. Cool and serve.

