

Ho Fun

Ingredients

1 c Rice Flour
1 c Water
2 T Vegetable Oil
2 t Cornstarch

Instructions

In a medium bowl, pour rice flour into water. Add cornstarch and mix with a whisk until combined. Oil the bottom of a pie pan with vegetable oil and pour in a thin layer of the batter. Put the pie pan into a steamer and steam for 4-5 minutes. Check noodle for firmness but pressing gently on the surface. Brush oil on top of the noodle and roll it down on a cutting board. Cut to desired size.