

Mango Mochi

Ingredients

- 1/2 c Glutinous Rice Flour
- 1/2 c Mango Nectar (juice or puree)
- 2 T Sugar
- 1 t Vegetable Oil
- 1/4 c Potato Starch

Instructions

1. In a microwave-safe bowl, combine glutinous rice flour, mango nectar, sugar, and oil. Stir and mix well.
2. Cover with plastic wrap and microwave for 3 1/2 minutes in 1-minute intervals, followed by the last 30 seconds. Be sure to mix the mochi in between each interval so it cooks evenly throughout.
3. While the mochi is cooling down, dust potato starch on a clean work surface area or cutting board. Transfer the mochi onto the cutting board and sprinkle potato starch on top. Coat the rolling pin with potato starch as well.
4. Carefully roll the mochi out to 1/4 inch thickness. Cut into 12 even pieces. Use mochi to fill cookies or buns.