



sakuramochi

NIBBLEDISH CONTRIBUTOR

Ingredients

3/4 cup domyojiko flour (glutinous rice flour) 1/3 cup sugar 1 cup water 3/4 cup koshian (sweet beans) *red food color 8 sakura pickled

Instructions

my family's from kyoto , this brings back a lot of memories. even for someone who's not a diehard wagashi(japanese tradional sweets) fan like me. Wash pickled sakura and dry them with paper towel. Boil water in a pan. Mix domyojiko flour in the water. Cover the pan with a lid and leave it for 5 minutes. Place a wet cloth in a steamer and put the dough on the cloth. Steam the dough for about 20 minutes over medium heat. Remove the steamed dough to a bowl. Mash the dough lightly with a wooden pestle, mixing sugar in. Dissolve a little bit of red food color in some water. Add some of the red water in the dough and mix well. Divide the pink rice cake into 8 balls. Flat each rice cake ball by hands and place anko filling on the dough. Wrap the anko with the rice cake and make it into a ball. Wrap each rice cake with a sakura