



# Chinese New Year Sticky Rice Cakes

## Ingredients

- 200g glutinous rice flour
- 150g light brown sugar
- 100ml hot water
- 100ml room-temperature water

## Equipment

- Whisk
- Large mixing bowl
- Bowl for steaming
- Saucepan
- Spoon

## Method

1. Whisk together the brown sugar and the hot water in a large bowl. Whisk until the sugar dissolves.
2. Whisk in the room-temperature water.
3. Slowly mix in the rice flour until you get a smooth batter.
4. Grease your bowl (or line it with greaseproof paper) and pour in the batter.
5. Steam the mixture over a pan of hot water for about 30 minutes.
6. The mixture will be ready when it is no longer runny.
7. Remove the bowl from the saucepan. Allow the mixture to cool.
8. Turn the rice cake out onto a plate and slice it into individual portions.
9. You can store the rice cakes at room temperature for 3 days or in the fridge for about a week.