

EASY MOCHI (ONLY 4 INGREDIENTS)

This easy mochi is so soft and bouncy, and made with only 4 ingredients, serve with your favorite dip of choice for a chewy sweet treat!

Author: Catherine Zhang

Cook Time: 5 minutes

Yield: 10 balls

Method: Easy

Prep Time: 5 minutes

Total Time: 10 minutes

Category: Mochi

Cuisine: Asian



INGREDIENTS

- 100g Glutinous rice flour (3/4 cup)
- 40g Granulated sugar (3 tbsp)
- 160ml Milk (2/3 cup)
- Cornstarch, for dusting

INSTRUCTIONS

1. In a microwave-safe bowl, combine the glutinous rice flour and granulated sugar. Mix well to ensure the sugar is evenly distributed.
2. Gradually pour in the milk while stirring the mixture continuously. Stir until the mixture is smooth and free of lumps.
3. Cover with cling wrap and place the bowl in the microwave and cook on high for 1 minute.
4. Carefully remove the bowl from the microwave and stir the mixture thoroughly.
5. Return the bowl to the microwave and cook for an additional 1 minute.
6. Once cooked, the mixture should be thick and sticky. Allow it to cool slightly.
7. Wearing gloves or with oiled hands knead the mochi until it is smooth and stretchy
8. Divide the mochi into 10 balls, then dust each ball in a light coating of cornstarch
9. Serve the mochi immediately with your choice of sauce and dip, I used melted biscoff and oreo crumbs, or store them in an airtight container for later enjoyment.

Serves 10

Serving Size: 1 ball

Calories Per Serving: 58

						% DAILY VALUE	
Total Fat 0.2g	0%	Cholesterol 0.4mg	0%	Sodium 7.4mg	0%	Total Carbohydrate 12.9g	5%
Dietary Fiber 0.2g	1%	Sugars 4.9g		Protein 1.2g	2%	Vitamin A 0.4µg	0%
Vitamin C 0mg	0%	Calcium 22.5mg	2%	Iron 0mg	0%	Potassium 35.2mg	1%

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