Making easy mochi
Ask grown-ups for help

INGREDIENTS:
- 1 cup sugar
- 2 cups water
- 1/2 teaspoon vanilla
- 2 cups mochiko (sweet rice flour)
- Potato starch or cornstarch
- Waxed paper
- Plastic wrap
- Food coloring

DIRECTIONS:
1. Line a microwave safe dish with waxed paper for easy clean up.
2. In a medium bowl, combine mochiko, sugar, water and vanilla.
3. Mix and add drops of food coloring for desired color.
4. Continue mixing until smooth. Pour mixture into prepared pan then cover with plastic wrap.
5. Microwave at high power for 10 minutes. (Rotate pan several times during cooking, if the microwave doesn’t rotate.)
6. Let stand a few minutes.
7. Pull mochi from sides of pan and invert onto a board dusted with the potato starch. Let mochi cool.

Enjoy!

CELEBRATING GIRLS DAY
2021

I’m making mochi for Hōkū!