Mochi

Ingredients

- 1 ½ cups mochiko (Japanese rice flour), plus a couple of handfuls. Mochiko can be purchased in Asian grocery stores or online.
- 1 cup granulated white sugar
- 1 ½ cups water
- Cooking spray

Instructions

1. Mix 1 1/2 cups of mochiko with the sugar and water in a bowl until smooth.
2. Spray microwavable pan with cooking spray.
3. Pour mochiko mixture into a 9 X 9 square microwavable pan (glass or ceramic)
4. Microwave on high for 7 1/2 minutes until ingredients become a puffy dough like mass. (Cooking times may vary.)
5. Dust cutting board with handfuls of mochiko as needed.
6. With an adult’s help, remove hot pan from microwave. Flip pan over onto the mochiko-dusted cutting board. Cooked mochi should come out of the pan in one big square.
7. Let mochi cool until you can safely handle it with your hands.
8. Cut into small square pieces or roll and flatten to make mirror-like cakes.