



Chi Chi Dango

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

Chi chi dango a mochiko dessert confection is a soft chewy Japanese treat that is very similar in taste to mochi. It's traditionally served at Girls Day or Boys Day celebrations. It makes a great snack for picnics or parties. This recipe is easy to make but don't double the directions, follow them exactly as written.

Ingredients

- - cooking spray - 1 pound mochiko (glutinous rice flour) - 2 ½ cups white sugar - 1 teaspoon baking powder
- 2 cups water - 1 (14 ounce) can coconut milk - 1 teaspoon vanilla extract - ¼ teaspoon red food color - ¼ cup potato starch
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan with cooking spray. Whisk mochiko
2. sugar
3. and baking powder together in a bowl. Combine water
4. coconut milk
5. vanilla
6. and food coloring in a medium bowl. Blend in dry ingredients
7. then pour into the prepared pan. Cover with foil. Bake in the preheated oven for 1 hour. Remove from the oven and let cool completely
8. 30 minutes to 1 hour. Dust a work surface with potato starch. Invert the pan onto the work surface. Use a plastic knife to cut into 36 squares. Recipe Tip The dango mochiko can be sticky to cut. They will stick less if you use a plastic knife.