



Anko Sweet Red Bean Paste

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Easy

Servings

8

Description

Anko is a sweet red bean paste that's used to hold together pastries, cakes, and other desserts that come from Japan. Store cooled anko in a covered container in the refrigerator.

Ingredients

— 1 cup dried red beans - 1 ½ cups white sugar

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place beans in a saucepan and cover with 2 cups water; bring to a boil and cook for 5 minutes. Dotdash Meredith Food Studios Drain beans and transfer to a clean saucepan. Dotdash Meredith Food Studios Cover with 2 to 3 cups water and bring to a boil. Reduce the heat to low
2. cover
3. and simmer
4. adding more water as needed
5. until beans are soft and can be crushed between your fingers
6. 1 1/2 to 2 hours. Dotdash Meredith Food Studios Drain beans and return to the saucepan. Add sugar and set over medium-high heat. Dotdash Meredith Food Studios Cook
7. stirring constantly
8. until sugar melts and beans form a loose
9. shiny paste
10. about 10 minutes. Dotdash Meredith Food Studios Immediately transfer paste to a container to cool. Dotdash Meredith Food Studios