

Coconut Mochi (Chi-chi Dango)

Ingredients:

- 1 box Mochiko flour (16 oz.)
- 1 can Coconut milk (14 fl. oz.)
- 2½ C sugar
- 2 C water
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 C potato or corn starch (for coating)
- ¼ tsp red food coloring

Directions:

1. Preheat the oven to 350 degrees. Lightly grease a 9"x13" baking pan.
2. Sift together mochiko flour, sugar, and baking powder. Set aside.
3. In a medium-sized bowl, mix together the coconut milk, water, vanilla, and red food coloring. Blend in the dry mochiko mixture and pour into the pre-greased pan.
4. Cover the pan with foil and bake for 1 hour. Allow to cool completely.
5. Turn the pan of mochi out onto a clean surface that has been dusted with potato (or corn) starch, and cut into bite-sized pieces with a plastic knife. (Mochi does not stick as much to the plastic knife as it would a non-plastic one.)

Mochi will hold up to eight days if placed in an airtight container in the refrigerator. It will probably harden slightly after three or four days but will resume its consistency and soft texture if microwaved for five to eight seconds or broiled in the oven for a few seconds.

[Source: <http://allrecipes.com/Recipe/Chi-Chi-Dango-Mochi/Detail.aspx>]