



Authentic Chinese Rice Cakes

As experienced cooks know, Americanized Chinese recipes outnumber authentic recipes by a large margin. If you're looking for the real deal, check out this recipe for rice cakes, which require only a few simple ingredients and make for a tasty, sweet and rich treat. Your guests will be very impressed with this one!

Ingredients

4/5 cup coconut milk
3/4 cup water (depending on desired texture)
3/4 cup sugar (cane or granulated)
1 1/3 lb glutinous rice flour
1 tbsp vegetable oil

Preparation Process

Heat coconut milk in a small pan to just below the boiling point, then add the sugar and cook until melted. Remove from heat, add in the water and let cool completely to room temperature.

Add the flour into a separate glass bowl and slowly add the milk mixture while blending with an electric mixer until the combination has a creamy consistency. Cover the bowl with aluminum foil and puncture several times with a fork.

Pour the vegetable oil into a wok, place a metal grating over the wok (many woks will come with a grating cover) then pour in the mixture.

Steam in the wok for 4 hours, adding boiling water to the wok once every 30 minutes.

Remove from the wok, slice into your preferred shape and serve with the sauce of your choice.

If you want to watch the video again. Click [here](#).