

# Sweet Dumplings

(糯米糍)

## Ingredients:

Glutinous rice flour(糯米粉)	60g
Tang flour(澄麵)	15g
Sugar	1 Tbsp
hot water	5 Tbsp
Lotus seed paste / red bean paste (蓮蓉/豆沙)	50g
Desiccated coconut (椰蓉)	3 Tbsp.
Red glazed cherry (紅車厘子)(optional)	1/2

## Method:

1. Boil water in saucepan. Cut the glazed cherry into 8 portions.
2. Sieve glutinous rice flour, tang flour and sugar together into a mixing bowl. Make a well in the centre, add hot water. Stir quickly with a round-end knife. Mix well and knead into a soft dough.
3. Divide the lotus seed paste or red bean paste into 8 portions. Shape each portion into a ball.
4. Divide the dough into 8 portions. Shape the dough into balls. Flatten each ball and put the filling in centre. Wrap into balls again.
5. Place the dumplings in the boiling water, cook until dumplings expand and float on top.
6. Drain the dumplings and coat with desiccated coconut while they are still hot. Decorate with glazed cherry and serve hot.