

## Peanut Butter Daifuku



Level: Medium

Yields: Approx. 20 to 22 pieces

Prep, Cool & Assemble Time: Overnight + 1.5 to 2 hours

Cooking Time: 10 minutes

1 (18. oz.) can Tsubushian (chunky, sweetened red bean paste)

1 regular jar extra chunky peanut butter (any brand will do, but do not use natural)

2 cups mochiko (sweet rice flour)

1 cup white granulated sugar

2 cups water

1 tsp. pure vanilla extract

A few drops of gel food coloring of your choice (optional)

1 (10 oz.) package Katakuriko (potato starch)



1. In a medium sized bowl, mix the tsubushian so the liquid and beans are fully combined, cover, and place in the refrigerator overnight.
2. Place the jar of extra chunky peanut butter in the refrigerator overnight.
3. The next day, line a medium baking pan with parchment paper. Measure  $\frac{1}{2}$  Tbsp. chilled tsubushian and roll into a ball with your hands. Place ball on parchment paper. Repeat, making a total of 20 to 22 balls, placing the tsubushian balls on the parchment paper about an inch apart. (Refrigerate any leftover tsubushian in an airtight container to eat at another time.) Place the pan of tsubushian balls back in the refrigerator.
4. In a large bowl, mix the mochiko flour, sugar, water, vanilla extract, and gel food coloring (if desired) until combined. Pour into a microwavable tube pan that has been sprayed with non-stick cooking spray (see Picture #1). Cover tightly with plastic wrap. Cook in the microwave on Medium High heat for 10 minutes. Remove the plastic wrap carefully, and cool completely in the pan on a wire rack.
5. While the mochi is cooling, get the peanut butter filling ready. Take the pan of tsubushian balls out of the refrigerator. Measure  $\frac{1}{2}$  Tbsp. chunky peanut butter. With your hands, roll peanut butter around a tsubushian ball. Place peanut butter/tsubushian ball back on the parchment paper. Repeat with remaining balls (see Picture #2) and place back in refrigerator until ready to assemble.
6. When cooled, loosen mochi by running a plastic knife around the edges of the pan. Using the same knife, cut mochi into 20 to 22 pieces, depending on the size and how many balls you've prepared. Generously dust your hands with katakuriko, and with your fingertips gently flatten out mochi pieces into circles (see Picture #3). Place one peanut butter/tsubushian ball in the center of the mochi circle, and wrap the ball with the mochi gently, pinching the mochi with your fingertips wherever the mochi ends meet. This will close the mochi ball. If at any time the

mochi gets too sticky for your hands, re-dust your palms and fingertips with katakuriko. Roll the closed mochi ball in a plate of katakuriko and shake off any excess. Repeat with remaining peanut butter/tsubushian balls. Serve immediately, best eaten on the day made.



Picture #1



Picture #2



Picture #3

Notes:

- For a cute presentation, place fresh peanut butter daifuku in cupcake liners or in a bento box.
- Items I used:



- Another option is to add fresh strawberries to the peanut butter/tsubushian filling, however, this will yield less daifuku (about 12 pieces, depending on how large your strawberries are):
  - Use small strawberries if you can. Larger fruit tend to be harder to handle when assembling.
  - Prep the fresh strawberries by rinsing them clean, pat completely dry with a paper towel, and remove all leaves and stem. Set aside in refrigerator until ready to assemble.
  - Follow the same steps as when making the peanut butter daifuku, except:
    - Make less balls and cut the mochi into less pieces. Adjust number depending on size of strawberries.
    - Before completing step #5, place one strawberry in the center of a chilled tsubushian ball and with your clean fingers, wrap and pat the tsubushian around the strawberry leaving the tip of the strawberry uncovered.

