

## Strawberry Jell-O® Yokan



11-Feb-2023

Level: Easy

Serves: About 16 to 20

Prep Time: 20 minutes

Chill Time: 6 hours or overnight



$\frac{1}{4}$  cup cold water

1 (1 oz.) box (or 4 envelopes) unflavored gelatin (Knox®)

2 (3 oz.) boxes strawberry Jell-O®

2 cups boiling water

1 (17.98 oz.) can Koshi-an (smooth sweetened red bean paste)

7 fresh strawberries

Line a square 8"x8" cake pan with plastic wrap with a 2-inch overhang. (The plastic wrap will help remove the yokan from the pan once it is set.) Set pan aside.

Place  $\frac{1}{4}$  cup cold water in a small mixing bowl. Evenly sprinkle all 4 envelopes of gelatin over the water. Set aside and let gelatin sit for 5 minutes to bloom.

Place the strawberry JELL-O® powder in a large mixing bowl. Add 2 cups boiling water and the bloomed gelatin. Stir with a silicone spatula until strawberry JELL-O® powder and bloomed gelatin are completely dissolved. Add koshi-an and stir mixture until koshi-an is completely dissolved. Pour into prepared 8"x8" cake pan.

Cut off stems from fresh strawberries. To create heart shapes, cut a triangular indent in the middle of the large end of the strawberry. Slice thinly. Place sliced strawberry "hearts" on top of JELL-O® mixture. Lightly push strawberry "hearts" down into the JELL-O® mixture if you want the strawberries to have a submerged look as seen in the picture above. Otherwise, leave as is. Cover and refrigerate for 6 hours or overnight. When ready to serve, lift yokan out of the pan with the plastic wrap. Cut yokan into individual pieces OR cut yokan in half into two large blocks and slice.

