

Baked Mochi (Chi Chi Dango)

Level: Easy

Serves: About 30 pieces

Prep Time: 10 minutes

Cooking Time: 1 hour



Dry Ingredients:

- 1 (16 oz.) box mochiko
- 1 ½ cups white granulated sugar
- 1 tsp. baking powder
- Dash of salt



Wet Ingredients:

- 1 (13.5 oz.) can coconut milk
- 1 ½ cups water
- 1 tsp. vanilla
- Liquid food coloring (7 drops red food coloring = pink chi chi dango)

1 (10. oz.) package katakuriko (potato starch), to dust mochi

Preheat oven to 350 degrees. Spray bottom and all sides of a 9x13 pan with nonstick cooking spray.

In a large bowl, whisk together the dry ingredients. Then add all of the wet ingredients and mix well until smooth. Pour the mixture into the greased pan. Cover the entire pan with aluminum foil. Bake for 1 hour. Take pan out of the oven and immediately remove the foil. Let the mochi cool completely (see Pic. 1 below).

When the mochi has cooled, with a plastic knife, cut, remove, and set aside (to eat by yourself later) all the browned edges of the pan (see Pic. 2). Cut the remaining mochi in the pan into long strips, depending on the size you want it to be, and dust all the edges of the strip in katakuriko (potato starch) to prevent sticking. Next place a small piece of wax paper over the mochi strip and with a plastic knife, cut through the wax paper to make clean, even bite-size pieces (see Pic. 3). Dust each piece with katakuriko. Eat within a few days and do not refrigerate.

Pic. 1



Pic. 2



Pic. 3

