

## Vietnamese Steamed Rice Cake

### \* Ingredients:

rice flour	500g
tapioca starch	100g
yeast	7g
coconut water/coconut milk	400ml
sugar	300g

### \* Directions:

The first step: Knead and Incubate

- Mix 500g rice flour, 100g tapioca starch and 7g yeast in a mixing bowl.
- Then, add 450 ml warm water and knead well for 15 minutes.
- Cover and incubate 30 minutes at room temperature.

The second step: Ferment

- Dissolve 300g sugar and 400ml coconut water on a medium heat. Let this solution cool to room temperature.
- Then mix it with the batter of the 1st step until everything has dissolved.
- Cover and let it ferment for at least 1.5 hours (at room temperature) until batter rises and many small bubbles appear.

The third step: Steam

- Boil water in a steamer.
- Spray molds with cooking spray or brush with vegetable oil, and put them into steamer.
- Cover the lid to warm up the molds for a few minutes.
- Pour the batter into the molds.
- Steam each batch for 15 minutes.

Notice: If you like vanilla flavor, you can add vanilla into the batter before you steam them.