

Black Glutinous Rice Angku Kuih Recipe

Ingredients: Makes 22 pieces

250g glutinous rice flour
100g cooked black glutinous rice
2 tablespoons oil
1 teaspoon castor sugar
100ml warm water
500g red bean paste, divided into 22 portions

Method:

In a mixing bowl, mix all ingredients until well-combined and form into a dough. Cover with a piece of damp towel and rest for 15 minutes. Divide the dough into 22 portions, about 20g each. (Note: Depending on the size of the mould). Wrap up 1 part of red bean paste filling with 1 part of skin, press into angku mould and knock out. Line onto a piece of greased banana leaf. Steam at high heat for 4 minutes. Brush the angku with a little oil and continue to steam for another 5 minutes. Remove, leave to cool and serve.

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