

## Japanese Chunky Cold Adzuki Cake Recipe

### Ingredients:

14 oz (400 g) chunky adzuki bean paste  
2/3 cup sugar  
a pinch of salt  
1/2 kanten (agar-agar or jelly) stick (1/8 oz or 4 g)  
1 1/2 cups water

### Method:

Soak kanten in plenty of water overnight or until softened. Squeeze water from kanten, then tear into pieces. Put the pieces in a saucepan with 1 1/2 cups water. Simmer until kanten dissolves, stirring constantly. Stir in sugar and salt, then pour into a bowl through a strainer or sieve. Add adzuki bean paste, mixing well. Cool down over a bowl of ice water, stirring. Moisten the inside of a square mould (5"x5 3/4") with water and pour the kanten mixture into the mould. Chill until set for about 2 hours, then cut into cubes to serve.

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