

## Korean Festive Cakes Recipe

(Songpyeon - Korean Desserts Recipe)

**Ingredients:** Makes 10 cakes

180g glutinous rice flour

¼ teaspoon salt

155ml water

½ teaspoon sesame oil (optional)

**Mung Bean Filling:**

70g split mung beans, simmered in ¼ cup of water until soft, then drained

1 teaspoon sugar

¼ teaspoon salt

**Method:**

To make the mung bean filling, mix the mung beans thoroughly with the sugar and salt, then set aside. Sift the flour and the salt into a bowl and gradually add enough water to make a smooth, non-sticky dough. If the dough seems too wet to work with, add a little more rice flour. If desired, add a few drops of food coloring to color the dough. Knead the dough for 10 to 15 minutes. Break off 1 tablespoon of dough and roll it into a ball. Flatten slightly, then press the center of the dough with your thumb to make a dent. Use your thumb and index finger to shape the dough into a Chinese teacup, pressing the dough lightly between your fingers and rotating the dough at the same time so that all the sides of the teacup are of even thickness. Place a heaped teaspoon of the filling into the cup, patting it down gently. Press the edges of the dough together to seal, pinching lightly to form a ridged seam. The filled dough should resemble a half moon. Repeat until all the dough and filling are used up. Brush a plate with the sesame oil and place the cakes on the plate in a single layer. Steam for 30 minutes, or until the cakes are cooked. If desired, brush the top of each cake with the sesame oil, then serve warm, or at room temperature. Mung Bean Filling is savory. For a sweeter filling, use ½ cup (90g) steamed chestnuts mashed with 2 teaspoons sugar. Alternatively, you can also use sesame seeds as the filling. If available, place the cakes on a bed of pine needles when steaming so that the delicious aroma imparts a subtle flavor to the cakes. Always adjust amount of sugar in the recipe to taste.

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