

## **Korean Sweet Rice Cake Recipe**

**(in-jeol-mi)**

### **Ingredients:**

500 g glutinous rice flour, sifted  
90 g sugar  
1½ tablespoons salt  
625 ml water  
10 tablespoons soy bean powder  
Honey or crushed peanuts (optional)

### **Method:**

Mix flour with sugar, salt and water to form a paste. Ensure that the flour is well mixed and that there are no lumps in the paste. Line steamer with a clean muslin cloth. Pour flour paste onto cloth and steam for 45 minutes. Spread soy bean powder on a large plate. Scrape the cake off from the muslin cloth using a spatula and place onto soy bean powder to coat. Slice cooled cake and serve hot or cold with honey (optional) or crushed peanuts.

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