

Little Rice Fluffy Cakes Recipe

Ingredients:

240 g rice flour, sifted
300 ml water
130 g sugar
3 teaspoons double-action baking powder
1/4 teaspoon salt
1/2 teaspoon Eno salt

Method:

Combine the rice flour, water, sugar, baking powder and salt in a mixing bowl, stirring with a wire whisk until the sugar dissolves. Rest the batter for 15 to 20 minutes. Meanwhile, heat the steamer. Mix the Eno salt thoroughly into the batter with a wire whisk. Pour immediately into Chinese teacups or moulds and steam over high heat for 25 to 30 minutes. Serve with grated coconut (white part only) or curries.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]