

Snow Skin Red Bean Cake Recipe

Ingredients A:

200g white or red dragonfruit, peeled
230g Japanese cooked glutinous flour
120ml ice water
80g crisco (shortening)
160g icing sugar
½ teaspoon peach essence

Ingredients B:

200g Japanese red bean filling, make into small balls
Some coloring (pink/yellow/green/purple), optional

Method:

Mix ingredients A into a mixer to form a dough. Divide into portions you desired and add coloring. Continue to knead and let them rest for 30 minutes. Divide into small portions and wrap in fillings. Press it into a mould and remove lightly. Cool in fridge and preferably served cold. The use of dragon fruit into the dough will produces many black dots that resembles black sesame seeds. The use of Japanese cooked glutinous flour will produce a smoother skin for the cake.

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