

Rice Cake

Top with toasted sesame seeds and serve with fresh mango slices and a coconut milk sauce for an authentic twist. Best served warm. Refrigerate leftover cake.

	2# 15 ounces
Sticky Rice (Sweet Rice)	16 oz
Water	
Coconut Milk	1# 11 ounces or 27 ounces
Sugar	4 oz

1. Fill an 8" cake pan with rice and pour in water until it is about a cm over it. Wrap with aluminum foil and soak overnight.
2. The next day pour all the coconut product and sugar in a bowl and whisk together.
3. Pour out remaining water in the pan and pour in the coconut mixture.
4. Bake at 325 for an hour and then remove foil increase temperature to 375-400 for another 30 minutes to brown

