

Wendy & Carrie's Chi Chi Dango

1 box (1 pound) Mochi flour

2 1/2 c white sugar

2 c Water

1 13-14oz can Coconut milk

1 t Vanilla Extract

1 t Baking Powder

11 Drops of green (nice jadite color) or red food coloring (pink mochi is attractive too!)

1/2 c shredded coconut (optional)

9x13 pan spray w/PAM, mix all ingredients together, pour in pan, cover tightly with foil and bake at 350 degrees for 1 hour, remove from oven, uncover and let cool to room temp. Dust top with katakuriko (potato starch) or kinako for kinako dango, flip upside down onto plastic cutting surface, and cut with a plastic knife or kitchen shears into squares. Eat or fill with choc-peanut butter mix, azuki, whatever your favorite is! Choc-pb mix is 50% each pb and choc fudge ice cream topping.

Can be made into multiple colored layers, bake the first layer for about 15 minutes, then pour on the next and bake until done.