



SWEETIMPLA

PALITAW KIT



Soft and chewy rice cakes made from glutinous rice dough, boiled until they float ("litaw") and coated with grated coconut, sugar, and sesame seeds.

INGREDIENTS:

- 2 cups glutinous rice flour
- ½ cup granulated sugar
- 1 cup water
- ½ cup sesame seeds roasted
- 1 cup grated coconut

INSTRUCTIONS:

- Combine glutinous rice flour with water and mix until a dough is formed.
- Scoop about 2 tablespoons of dough then mold it into a ball-shaped figure.
- Flatten the ball-shaped dough using the palm of your hands.
- Boil water in a cooking pot then put-in the flattened dough.
- When the flattened dough starts to float, remove them from the pot and set it aside allowing water to drip.
- Combine sugar and roasted sesame seeds then mix well.
- Roll the rice cake in grated coconut then in the sugar-sesame seed mixture.
- Arrange in a serving plate then serve. Share and enjoy!