

Peanut Butter Mochi Recipe

Vicki

2 cup	Mochiko	Kinako
2 cup	Water	Extra crunch peanut butter
3/4 cup	Sugar	

- Mix the first three ingredients
- Pour in greased pan and cover with Saran wrap. (Microwave small tube pan is best.)
Poke 3 holes in wrap.
- Microwave on medium high for 7 3/4 to 8 minutes (May have to adjust depending on power of your microwave. 7 3/4 minutes with my micro.)
- Cool.
- Place on waxed paper sprinkled with kinako.
- Cut pieces with plastic knife and flatten round.
- Insert extra crunch peanut butter in center.
- Fold over mochi and pinch edges to seal. Roll in kinako.