

How to Make Soft and Chewy Rice Cakes with Sesame Oil

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Rice cakes are a popular traditional Korean snack, known for their soft and chewy texture. This recipe uses a combination of glutinous rice flour and regular rice flour to create a cake that is both tender and slightly crisp on top. The addition of sesame oil gives the cakes a rich, nutty flavor. The recipe is simple and easy to follow, making it a great choice for a quick snack or a party treat.

Ingredients:

- 1. 1 cup glutinous rice flour
- 2. 1/2 cup regular rice flour
- 3. 1/2 cup water
- 4. 1/2 tsp salt

Instructions:

1. In a large bowl, combine the glutinous rice flour and regular rice flour. Add the water and salt, and mix until a smooth, thick batter is formed.

2. Heat a large skillet over medium heat. Add a small amount of oil to the pan. Pour a small amount of the batter into the pan, spreading it out to form a round cake. Cook for about 2-3 minutes on each side, until the top is golden brown and the bottom is slightly crispy.

