



Hanami Dango Recipe

Ingredients:

- ½ Block of silken or soft tofu
- ¾ Cup mochiko
- ¼ Cup sugar
- 5-6 bamboo skewer sticks
- ¼ tsp matcha powder (optional)
- Red food coloring (optional)

Directions:

1. Add the mochiko, silken tofu, and sugar into a large bowl.
2. Mix the ingredients together until a dough forms.
3. Divide the dough into three equal parts.
4. Add in red food coloring into one portion and knead until a pink color forms.
5. Sift in matcha powder into another portion and knead until a green color forms.
6. Divide each portion of dough into about five or six equally sized balls.
7. Bring a pot of water to a boil and add in the dango balls. Leave the dango balls to cook and remove them when they rise to the top of the water.
8. Remove and place into a bowl of ice water to stop them from cooking further.
9. Add one green ball onto a skewer. Follow with one white and one pink dango ball. Repeat for the other skewers.