

Pinattsu-bata-Mochi



Ingredients

1 (16 ounce) box rice flour
2 cups sugar
1 teaspoon baking powder
1 1/2 cups milk
1 teaspoon vanilla
1 cup creamy peanut butter
potato starch or coconut powder for dusting

Procedure

- 1 Preheat oven: 350 degrees.
- 2 Grease a 9x13 inch pyrex with butter. Get a large mixing bowl and stir together the dry ingredients.
- 3 In a blender, add the milk and vanilla. Stir in the peanut butter and blend until you get peanut butter milk.
- 4 Add the peanut butter milk to the dry mixture and mix thoroughly. Pour into the pan. Cover tightly with foil. Place the pan in the center of the oven and bake for 45 minutes. Uncover and cool for several hours.
- 5 When cool, use a plastic knife to cut the peanut butter mochi. Roll each piece around in some potato starch or coconut powder to keep from sticking to each other.