MOCHI ICE CREAM

"Colorful, chewy mochi hugs cool, creamy ice cream in this fun-sized dessert that's bursting with flavor and fun."

PREP TIME **2 HOURS**

COOK TIME **0 MIN**

SERVINGS **20 BALLS**

Ingredients

- 1 ½ cups vanilla ice cream
- 1 cup glutinous rice flour ***(from Amazon)***
- ¼ cup granulated sugar
- 1 cup water
- A few drops of red food coloring (optional)
- Cornstarch, for dusting

Notes:

- ***You may add food coloring to your dough to make your ice cream balls colorful!***

Instructions

1. Stir the glutinous rice flour, sugar and water together in a large nonstick pan
2. Switch the heat onto medium-low, and stir continuously until the mixture becomes super thick and translucent (like slime) – about 10 to 15 minutes
3. Scrape the mochi straight onto the cornfloured parchment paper, and dust more cornflour on top
4. Flatten the mochi out while still hot using a rolling pin until a rectanglish shape
5. Place the parchment paper with the rolled out dough onto a sheet pan and refrigerate for 30 minutes
6. Use a round cookie or biscuit cutter (about 3 inch round) to cut circles in the dough
7. Place one ice cream scoop in the center of the mochi and gently press the dough around the ice cream
8. Pinch the edges of the mochi to seal it
9. Place mochi on a piece of plastic wrap bringing the corners of the square to the center and twisting tightly at the top to seal it
10. Freeze mochi ice cream for at least 1 hour before eating