

Matcha Green Tea Mochi

Ingredients:

- 1 cup rice flour
- 1 cup coconut milk full fat
- 1 T matcha powder
- ½ cup coconut sugar
- 2 T butter
- 1 t baking powder

Directions:

Preheat oven to 325 degrees, spray 8×8 cooking pan with coconut oil. Mix all dry ingredients, whisk to blend. Add melted butter and coconut milk and stir well. Put in a baking dish. Bake for 20 minutes until done in middle.

Cooking perfect rice: Rinse several times until the water is clear. Soak for 30 minutes, then drain completely. Place in a saucepan with water and bring to a boil for the allotted time. Turn off heat and let sit for 10 minutes with the lid on. Fluff to serve.