

Red Bean and Coconut Rice Cake Chinese New Year Dessert

Yield: 4 min
Total Time: 300 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-red-bean-dessert-recipe>

Ingredients:

- 2 1/8 cups red beans soak in water for a couple hours
- 2 3/4 cups brown sugar
- 1/4 teaspoon salt
- 2 7/8 cups glutinous rice flour
- 1 pound sweet red beans
- 1 3/4 cups coconut milk
- 2 7/16 cups brown sugar

Nutrition:

1. Calories: 1710 calories
2. Carbohydrate: 341 grams
3. Fat: 28 grams
4. Fiber: 19 grams
5. Protein: 32 grams
6. SaturatedFat: 22 grams
7. Sodium: 230 milligrams
8. Sugar: 187 grams

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