

Kue Bakul (Chinese Nian Gao/Sweet Sticky Rice Cake)

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-chinese-nian-gao-recipe>

Ingredients:

- 3 3/4 cups glutinous rice flour
- 2 9/16 cups water
- 3 7/16 cups coconut sugar or dark brown sugar
- 5 banana leaves long sheets of, if frozen thawed first
- 2 large eggs beaten
- 2 tablespoons corn starch
- 1/8 teaspoon salt

Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 246 grams
3. Cholesterol: 105 milligrams
4. Fat: 4 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 1 grams
8. Sodium: 150 milligrams
9. Sugar: 122 grams

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