

Tang Yuan (glutinous Rice Balls)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-rice-ball-recipe>

Ingredients:

- 2 cups glutinous rice flour
- 1 tablespoon caster sugar
- 200 milliliters water
- food coloring optional
- 230 grams glutinous rice flour just under 1 cup
- 3/4 cup water
- 1/4 cup black sesame seeds toasted
- 1/4 cup sugar
- 1/2 cup butter softened
- 5 cups water how much water you use depends on how much broth you want
- screwpine leaves 2 pandan, knotted
- 1/2 cup rock sugar /brown sugar/caster sugar
- 2 inches ginger

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 142 grams
3. Cholesterol: 65 milligrams
4. Fat: 35 grams
5. Fiber: 4 grams
6. Protein: 12 grams
7. SaturatedFat: 17 grams
8. Sodium: 250 milligrams
9. Sugar: 27 grams

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