

# Japanese Kushi Dango with Sweet Shoyu Sauce!

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/glutinous-rice-flour-recipe-japanese>

## Ingredients:

- 1 1/3 cups glutinous rice flour I used mochiko
- 3/4 cup warm water
- 1 3/4 cups water
- 1/2 cup sugar
- 2 tablespoons soy sauce
- 1 1/2 tablespoons cornstarch or flour

## Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 71 grams
3. Fat: 0.5 grams
4. Fiber: 1 grams
5. Protein: 4 grams
6. Sodium: 460 milligrams
7. Sugar: 25 grams

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