

## Honey-Drizzled Rice Cakes Recipe

(Hwajeon - Korean Desserts Recipe)

**Ingredients:** Makes 12 pieces

200g rice flour

½ teaspoon salt

1 cup warm water

¼ cup vegetable oil

¼ cup honey

12 flower blossoms (such as azaleas, daisies or chrysanthemums),  
rinsed and dried, or toasted sesame seeds, to garnish

### **Method:**

Mix the rice flour, salt and water to form a smooth, pliable but non-sticky dough. Tear off about 1 tablespoon of the dough and roll it out onto a lightly floured surface to make a circle, about 2¼ inch in diameter. Alternatively, transfer the dough to a floured surface and roll it out until it is about ½ inch thick and use a cookie cutter or a drinking glass to cut out small circles of dough. Heat the oil, over medium to high heat, swirling the skillet to cover the surface. When the oil is hot, place several pieces of the dough in the skillet. Reduce the heat and fry the rice cake for 2 to 3 minutes until golden brown underneath. Turn the rice cake over and cook on the other side for a minute. Drain on paper towels, then place the rice cakes on a serving plate and drizzle with honey. Garnish each rice cake with a flower blossom or the sesame seeds.

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