

## Sweet Potato and Sesame Balls Recipe

**Ingredients A:** Makes 25 dumplings

50g red sweet potato (mashed)  
250g glutinous rice flour  
2 tablespoons (or 30g) rice flour

**Ingredients B (mixed well) :**

50g wheat starch flour  
50g boiling water

**Ingredients C:**

50g sugar  
200g water  
¼ teaspoon baking soda

**Ingredient D:**

50g Cool Whip

**Ingredient E:**

200g white sesame seeds

**Filling:**

500g lotus seed paste or red bean paste

**Method:**

Mix ingredients C until the sugar dissolves. Put in ingredients A. Knead to make dough. Put the dough into ingredients B. Knead to mix well. Add Cool Whip and work into smooth dough. Divide dough into 30g portions. Wrap filling in each portion and rolls them round. Put them into the fridge to chill. Soak the dumplings into iced water. Then coat them in sesame seeds. Freeze them again before frying for a crispier texture. Frozen dough does not expand as much and would not crack after frying. Deep-fry until they turn golden. Do not over-fry sesame balls as they will break and the filling would be smudged all over. Serve.

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