



Rice Cakes



Ingredients:

For 20 pieces
450 gr sticky rice or short grain pudding rice
500 ml water
500 ml thick coconut milk
60gr brown sugar
1tsp vanilla extract

Here's what to do:

Cook the rice with the water in a rice cooker or in a pot covered with a lid over low heat for about 60 minutes.

In a separate pan, bring the coconut milk, sugar, and salt to a boil, then simmer for 15 minutes. Add the cooked rice to the coconut milk and cook over low heat until most of the liquid has been absorbed.

Alternatively, mix everything together and add the mixture to a large Ziplock bag. Flatten out the bag on a tray to roughly 4cm thick, let the air out, fastened.

Once cool, place it in the fridge overnight.

Carefully remove the bag, cut roughly 20 squares. (Adjust the size to your liking)

Keep in the fridge up to a week until using them for runs or rides.

Wrap your rice cakes with baking paper and foil around the baking paper (the foil might stick to the cake)

Before pressing down the mixture you can add peanut butter, jam or any variations that you fancy.

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