

# Red Bean Pudding

## Ingredients:

- 1 cup red beans
- 1 cup white sugar
- 1/2 cup rice flour
- 1/4 cup wheat flour
- 1/4 cup corn flour
- 1/4 cup vegetable oil
- 4 cups water



## Method:

1. Boil 3 cups of water. Then add red beans and cover the pot.
2. Lower heat to medium-low and cook until red beans soften.
3. While cooking red beans, combine rice flour, wheat flour, corn flour, sugar and oil with 1 cup of water. Pour into the cooked red beans.
4. Cook the mixture over medium heat. Stir constantly.
5. Transfer mixture into greased mini cups. Steam over high heat with lid on for 1 hour. Test with a chopstick or toothpick. If it comes out clean, the red bean cake is cooked through.
6. Cool completely. Cover and chill for at least 3 hours, or until set.