

Dau Lou Topping

- 1 c. shredded coconut
- 1 c. chopped peanuts (e.g. Planter's)
- 2 T + 4 white sugar
- 2 T kinako
- 1/2 c. toasted sesame seed

Mix thoroughly.

Notes:

1. I put all of the above into a jar, cover, and shake vigorously.
2. Cakes of Chinese brown sugar are hard. I chop with the blunt edge of a heavy cleaver. Some people use a hammer. Others simply skip this step.
3. If dough is too stiff and dry, add water. If too soft, add more flour.

Dau Lou

1 lb. no mei flour (glutinous rice flour)
about 1 1/2 c. cold (tap) water

Moisten the flour in a large bowl, with enough water to form a stiff dough. Shape into round balls. Insert a tiny piece of Chinese brown sugar into center of each ball, ~~of~~ Reshape ball, being sure there are no "cracks" (ball should be smooth, about the size of a large marble. Bring large pot of water to a boil. Drop balls gently into boiling water, about 10 at a time. Balls will float when they're done. Give them 10-15 seconds after they float (to be sure they're done).

Remove with a perforated spoon.

Pour some of the dau lou topping into a shallow pan. Empty the cooked dau lou balls into pan. Shake pan back and forth so balls will become coated with

topping

Dau Lou is now ready to eat, but is still very hot. Give it time to cool.

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