Milk Rice Cake

Himali Samaranweera

Iowa State University

Follow this and additional works at: http://lib.dr.iastate.edu/stories

Recommended Citation
Available at: http://lib.dr.iastate.edu/stories/vol5/iss3/45

This Article is brought to you for free and open access by the College of Agriculture and Life Sciences at Iowa State University Digital Repository. It has been accepted for inclusion in STORIES in Agriculture and Life Sciences by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
Milk Rice Cake

INGREDIENTS:
4 cups of white rice
8 cups of water
Cream of 1 coconut (or 1, 13-ounce can cream of coconut)
Salt to taste

DIRECTIONS: Wash rice and cook the rice with 8 cups of water on low heat. When the rice is almost done, mix the salt with the coconut milk and add to the rice, stir and cook for a few more minutes. Place the hot rice on to a platter and flatten it using flat spoon or spatula. Then cut in to diamonds. Serve with chutney or juggery (or any syrup).