Passion Fruit Mochi

http://userealbutter.com/2012/05/29/passion-fruit-mochi-recipe/ from the <u>Honolulu Star-Bulletin</u>

1 1/2 cups sugar 2 cups (8.25 oz or 240 g) mochiko (glutinous rice flour) 2 cups passion fruit juice 1 cup cornstarch

Preheat oven to 350°F. Grease a 9- x 9-inch baking pan. Combine the sugar, glutinous rice flour, and passion fruit juice and mix until smooth. Pour batter into the baking pan and bake for 1 hour. Remove from oven and let cool. Cut mochi into pieces and dust with cornstarch to prevent sticking.