

During Ride: Blueberry & Chocolate Coconut Rice Cakes

FEED ZONE PORTABLES

Biju Thomas and Dr. Allen Lim

Ingredients:

3 cups uncooked sticky rice
4 ½ cups water
¾ cup coconut milk
¼ to ½ cup raw sugar to taste
juice of 1 lemon (about 3 tablespoons)
1 ½ teaspoons coarse salt, or to taste
6 ounces chocolate chips (half of a regular bag)
1 pint fresh blueberries

Directions:

Combine rice, water, and a dash of salt in a rice cooker and let cook.

Transfer cooked rice to a large bowl and add coconut milk. Add sugar and lemon juice.

Stir thoroughly and salt to taste.

Let rice cool then spread half onto a 9" x 13" baking pan. Press flat.

Sprinkle chocolate chips and berries evenly over the rice.

Gently press the remaining rice over the berries and chocolate.

Let sit for 5 minutes, cut into squares and wrap.



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