

# Sweet Rice Dumplings with Peanut Filling 花生湯圓 / 花生汤圆

Prep time: 20 minutes    Cook time: 20 minutes    Total Time: 40 minutes

Yield: 12 dumplings

## Ingredients:

### Dough:

2 cups Chinese glutinous rice flour (糯米粉 / 糯米粉 / nùo mǐ fěn / Mochiko)  
About 1 cup water

### Filling:

3 Tbsp. chunky peanut butter  
3 Tbsp. sugar

### Ginger Syrup:

3 cups water  
1/2 cup light brown sugar (or 1 stick of palm sugar which is what I prefer)  
2 slices of ginger, peeled



## Instructions:

1. Mix the filling ingredients together in a small bowl, and mix until well combined.
2. Put the rice flour into a large mixing bowl. Gradually add the water as you mix. Add just enough water so that it forms a smooth paste that does not stick to your hands or the side of the bowl. If the dough gets too wet/sticky, add a little more flour to get the right consistency. If it is dry and crumbly, add more water.
3. Next, roll the dough into a long snake and cut it into 12 equal pieces.
4. Dust your hands with a little rice flour, and then working with one ball at a time, flatten the dough into an oval. Place a ball of filling into the middle of the flattened dough – if it looks like too much filling, remove some (see note below). Fold the edges together to seal the dumpling, and gently roll it into a ball using both palms. Make sure the peanut filling is completely covered by the dough. Set aside on a lightly rice-floured surface and cover with plastic wrap.
5. Next, prepare the ginger syrup by bringing 3 cups of water to a boil. Add the ginger and simmer for 10-15 minutes over medium-low heat. If you want a stronger ginger flavor, you can boil it for longer until you get the flavor you like. Remove the ginger slices. Add the sugar and boil for another 5 minutes. Lower heat and reduce the syrup to about 4 cups of water. Add more sugar to taste.
6. Bring the syrup back up to a boil. Drop the dumplings into the boiling ginger syrup. Gently stir the dumplings to prevent them from sticking to the bottom of the pot. Once the dumplings float to the top of the syrup, transfer them to serving bowls and top with some syrup. Serve immediately.

\*\*Note\*\*

1. You will be tempted to put a lot of filling into each dumpling, but DON'T DO IT! If you put too much filling inside, you risk having the dumplings break and leak the filling when you cook them.
2. If you don't want to use the peanut filling, you can try different fillings: [black sesame](#) and [red bean](#) are two other popular fillings.
3. If you can't finish eating all of them at once, the uncooked dumplings can be frozen for later. Put them on a plate wrapped in plastic wrap and freeze until they are hard. Transfer them to a freezer bag to store. When you are ready to eat them, make your ginger syrup and add the dumplings to the boiling syrup. Bring the syrup back to a boil and cook until the dumplings float to the top.