

# Homemade Ang Ku Kueh

Lee Min Er



## Ingredients

### Dough

15g sugar  
250g glutinous rice flour  
30g rice flour  
240g water  
50g vegetable oil  
Red food coloring

### Peanut Filling

200g crushed peanuts  
80g sugar  
2 tbsp vegetable oil

### Salted Mung Bean Filling (prepare the night before)

100g mung bean, soaked overnight or at least 4 hours  
1 tbsp sugar  
2 tsp salt, or to taste  
1 tbsp fried shallot oil  
3 pandan leaves

Serves: 16 pieces; Prep time: 2 hours

## Instructions

### Dough

1. In a bowl, knead all ingredients (except colouring) by hand, for 10mins or till it no longer sticks to your hand. If dough is dry, add more oil.
2. Divide dough into 2 portions.
3. Add red colouring to 1 portion of dough till desired intensity, and save the other portion for the white ang ku kueh. If unsure of the colour, you may steam a pinch of coloured dough to test.
4. Cover prepared dough with damp cloth or cling wrap to keep it moist. Set aside.

### Peanut Filling

5. Soak mung beans overnight in water, or at least for 4 hours.
6. Drain beans and spread mung beans on a plate in a single layer with knotted pandan leaves.
7. Steam over medium heat for 45mins to 1hr until beans are soft.
8. Remove beans and discard pandan leaves.
9. Mash beans till it becomes a smooth paste.
10. In a pan, heat up some oil over low heat, add mashed beans, salt, and sugar. Add a sprinkle of water if it is too dry.
11. Stir till it is well mixed and remove from heat.

## **Instructions (Continued)**

### ***Salted Mung Bean Filling***

12. Soak mung beans overnight in water, or at least for 4 hours.
13. Drain beans and spread mung beans on a plate in a single layer with knotted pandan leaves.
14. Steam over medium heat for 45mins to 1hr until beans are soft.
15. Remove beans and discard pandan leaves.
16. Mash beans till it becomes a smooth paste.
17. In a pan, heat up some oil over low heat, add mashed beans, salt, and sugar. Add a sprinkle of water if it is too dry.
18. Stir till it is well mixed and remove from heat.

### ***Assembling the Ingredients***

19. Divide dough into 35g portions and fillings into 25g portions.
20. Flatten 1 portion of dough to about 1.5cm and place it on your palm. Put filling in the middle of the dough. Use peanut for red dough, and salted mung bean for white dough so that the peanuts will not show through the white dough skin after steaming.
21. Gently fold the edges of the dough to seal the filling.
22. Lightly dust mold with flour. Place the smooth side of the dough onto the mold, gently flatten to ensure dough is imprinted.
24. Lightly knock mold on each side to loosen the kueh, and place it on the shiny side of the banana leaf.
25. Repeat till all are filled and shaped.
26. Steam the prepared kueh for 8mins over medium heat. Do not steam at high heat, as the imprint will smoothen out.
27. Enjoy!