

KLEPON

LEGENDARY MARKET SNACKS



How to make Klepon



INGREDIENTS:

- Glutinous rice flour
- Rice flour
- Hot water
- Pandan paste
- Salt
- Grated palm sugar
- Steamed shredded coconut

INSTRUCTIONS:



STEP 1:
First, mix boiled water with Pandan paste in a mixing bowl and leave it aside.



STEP 2:
Second, mix the sticky rice flour, rice flour, and salt together, stir well, and then slowly add the pandan water while stirring until the mixture can be mixed.

STEP 3:



Flatten a small piece of dough, put brown sugar in the centre, and shape into a circle.



STEP 4:
Take enough water, then boil it in a pan. After the water boils, add the klepon and wait until it floats by itself, which means it is cooked.

STEP 5:



When it floats, lift and drain. After that, coat it in steamed grated coconut and add a little salt. Serve.

Ingredients/
Materials

Aim / Goal

Steps /
Methods

STUDENTS SHEET

NAME :

No	Conjunction	Action	Ingredients	Place, Time, Manner, etc
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