

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:



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



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.



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



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.



When it floats, lift and drain. After that, coat 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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