### Sweet Red Bean Dumplings

*Tong yuan,* or rice dumplings, are a popular sweet treat during the Lantern Festival of Lunar New Year! Ask an adult to help you make this traditional and delicious Chinese dessert.

#### For the dough & filling:
- 1 cup glutinous rice flour (also known as sweet rice flour)
- 1/2 cup water
- 1/2 cup of sweet red bean paste (find packaged at your local Asian market)

#### For the syrup:
- 2 cups water
- A few slices of fresh ginger
- 1/2 cup brown sugar

#### Instructions:

1. Prepare the syrup. Combine water, ginger, and brown sugar in a pot over high heat. Bring to a boil, then turn off the heat.

2. Prepare your filling. Roll the red bean paste into small balls, about 1/4 inch in diameter. Chill the balls in the freezer to firm up while you prepare the dough.

3. Prepare the dough. Combine rice flour with the water. Mix well with your hands to form a smooth dough.

4. Roll the dough into 1” to 1 1/2” diameter balls.

5. Add the fillings. Press your thumb into the center of each dough ball to form a well. Place a bean paste ball inside and then pinch the dough to enclose it. Roll gently between your palms to create a smooth, round dumpling.

6. Once all dumplings have been filled and rolled, bring your ginger syrup back up to a boil. Lower the temperature to a gentle boil then carefully add the dumplings. Be careful to not crowd them or they will stick together. You may need to cook them in batches.

7. Cook the dumplings in the syrup for 5 minutes or until the dough becomes a bit translucent and the dumplings float to the top.

8. Transfer cooked dumplings to bowls and spoon over a big of the hot ginger syrup for immediate serving.

Recipe adapted from Mary’s Test Kitchen, marystestkitchen.com. Illustrations © Justine Wong.