

Sandy's Manju

2 ½ cup flour
1 Tbsp. sugar
½ tsp. salt
1 cup vegetable oil
6 Tbsp. ice water
1 can koshi or tsubushi an (small 12 oz. can) or 17.6 oz plastic bag of Red Bean Paste Mushed

Combine flour, salt, and sugar, blend throughly. Add oil and ice water and mix well. Shape into 12 small balls using tablespoon. Flatten dough to form circle. Place generous spoon of an in center of each circle and pinch edges together to seal. Place on ungreased cookie sheet, pinched side down. Brush top of manju with beaten egg before baking for glazed look. For Nakayoshi we could shape into other shapes or paint a design on it with red food coloring. Bake at 400 degrees for 25-30 minutes. Makes 12 manju. You can make more dough or freeze extra an.

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