

Fried Sweet Potato Balls

Ingredients:

- 450grams sweet potato (Skinned and wash, cut into small cubes)
- 250grams glutinous rice flour
- 120grams brown sugar
- cooking oil for deep frying

Steps:

- Steam sweet potato until soft, approximately 15 minutes. Check the softness, it should be easy to mash with spoon or fork.
- Let cool, mash the sweet potato.
- Combine brown sugar and glutinous rice flour with mashed sweet potato, knead into smooth dough. If the dough is wet and too sticky, add a bit more glutinous rice flour.
- Divide dough into small portions, roll into small bite size balls.
- Heat cooking oil and deep fry sweet potato balls until golden. It takes only a few minutes. The balls should float when it's done.
- Drain on paper towel and serve warm.