

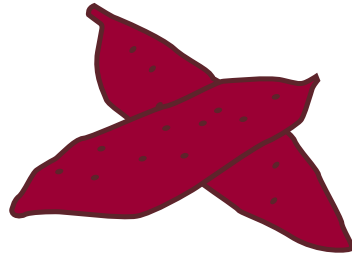
# Sweet potato dumpling



## *In g r e d i e n t*

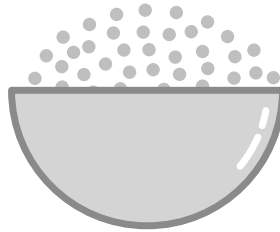


**Sweet potato**



**100g**

**Wheat flour**



**100g**

**Baking powder**



**one teaspoon**

**Salt**



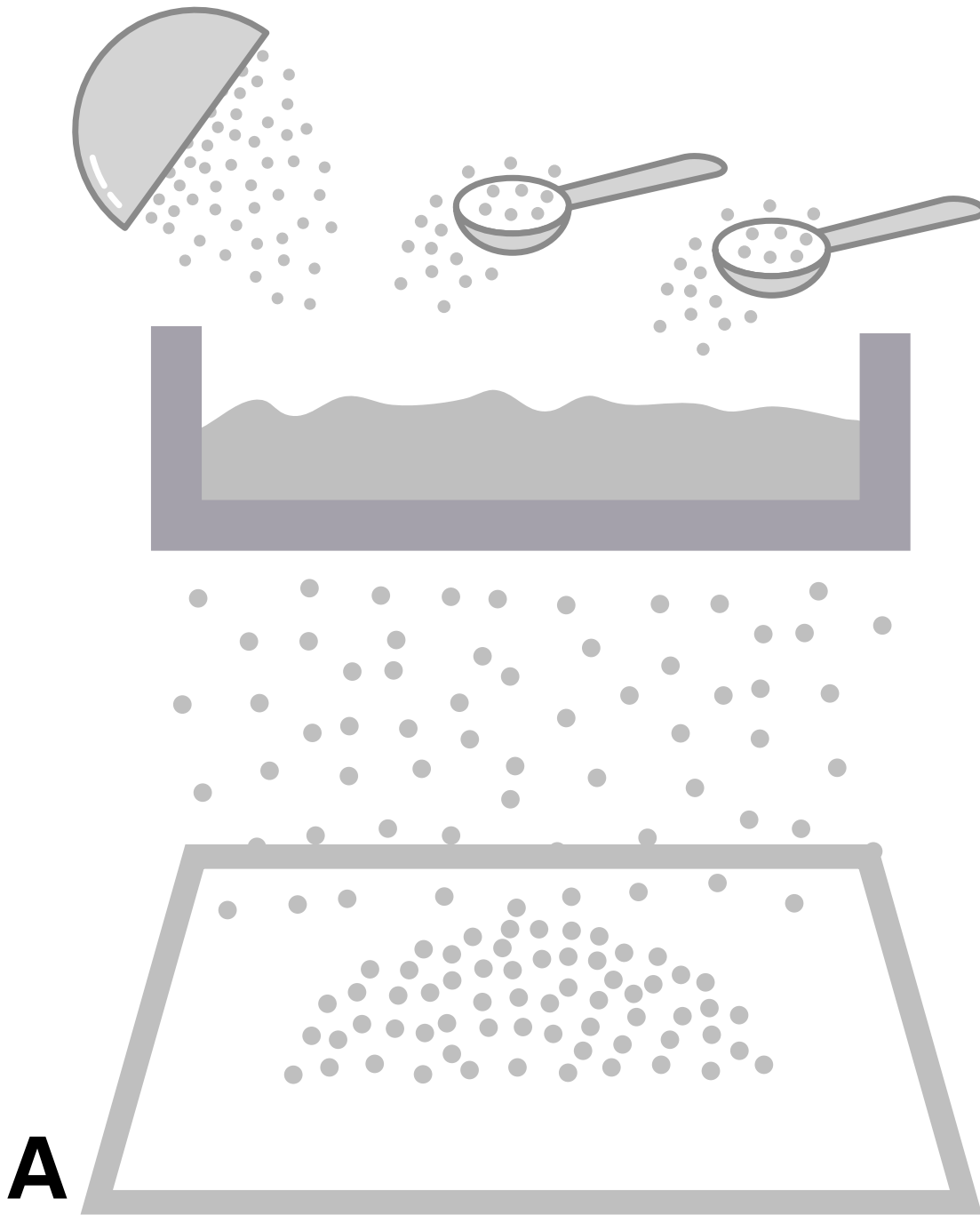
**a pinch of salt**

**Water**



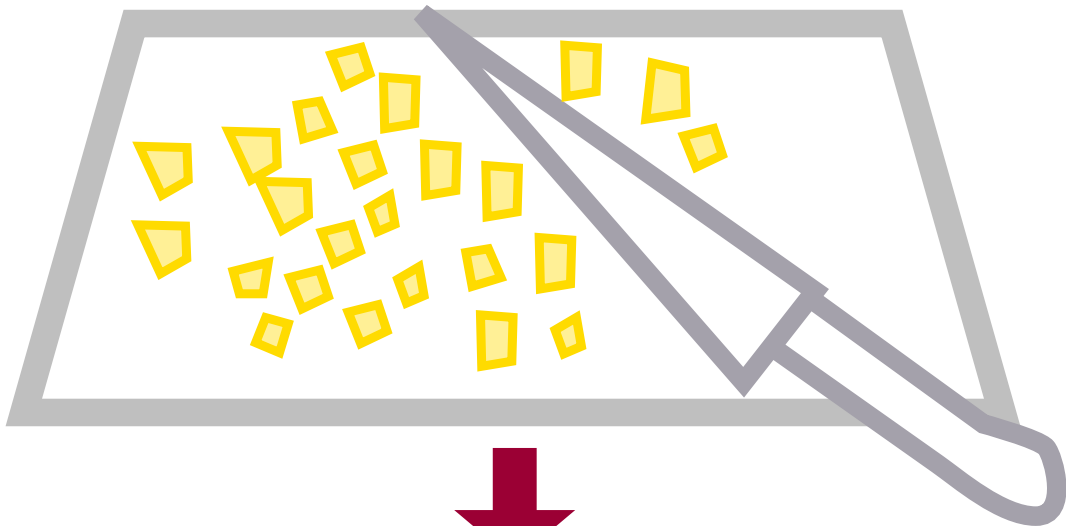
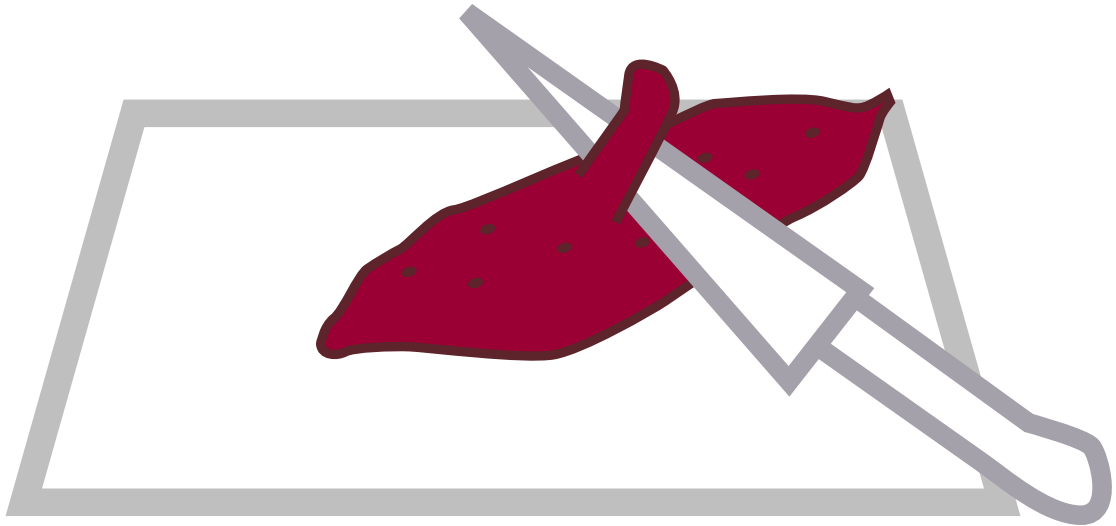
**30-40cc**

# ○ Sift flour, baking powder and salt



# ○ Peel a sweetpotato.

Cut it into small cubes.  
Put them into water.

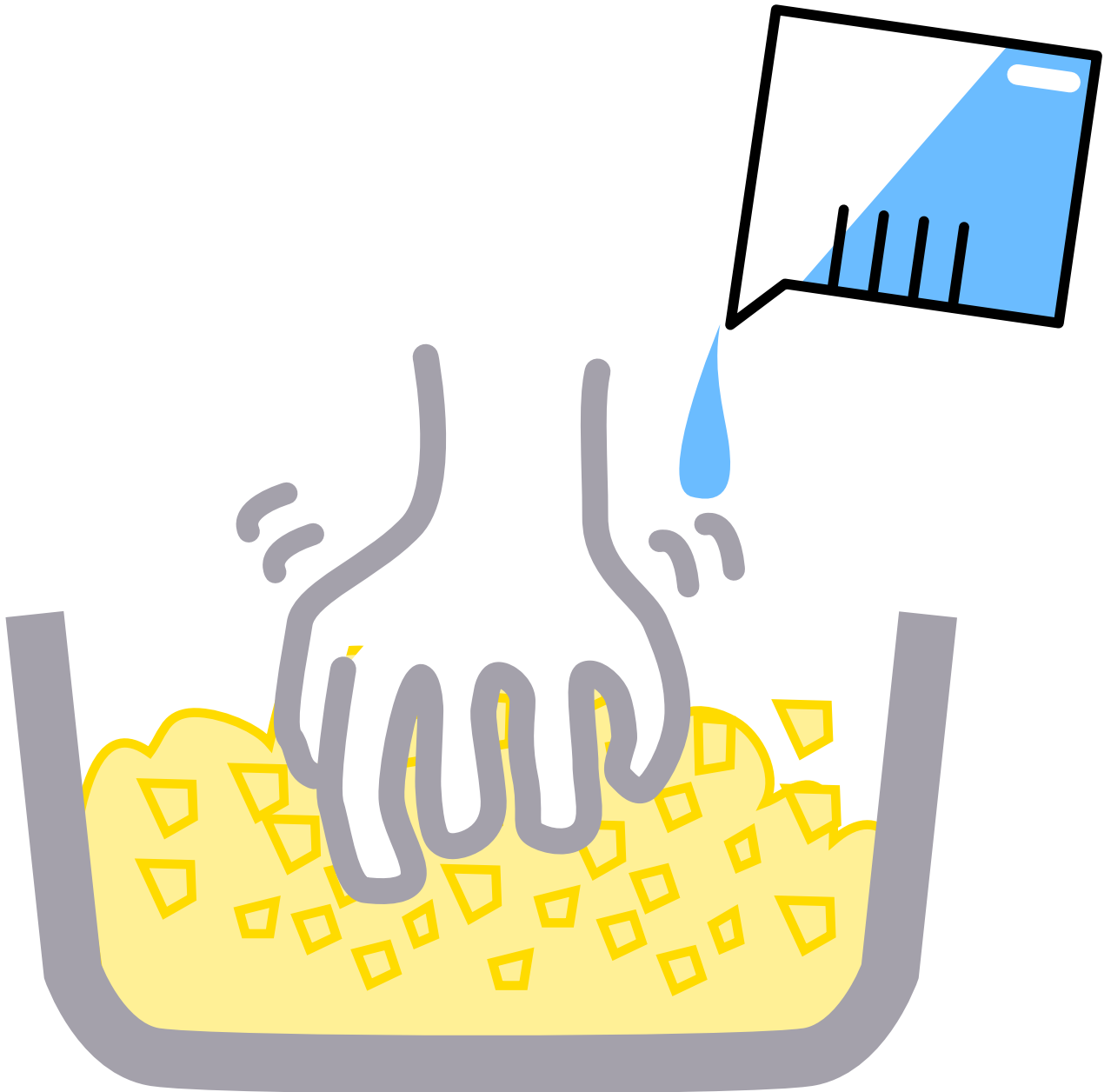


**B**

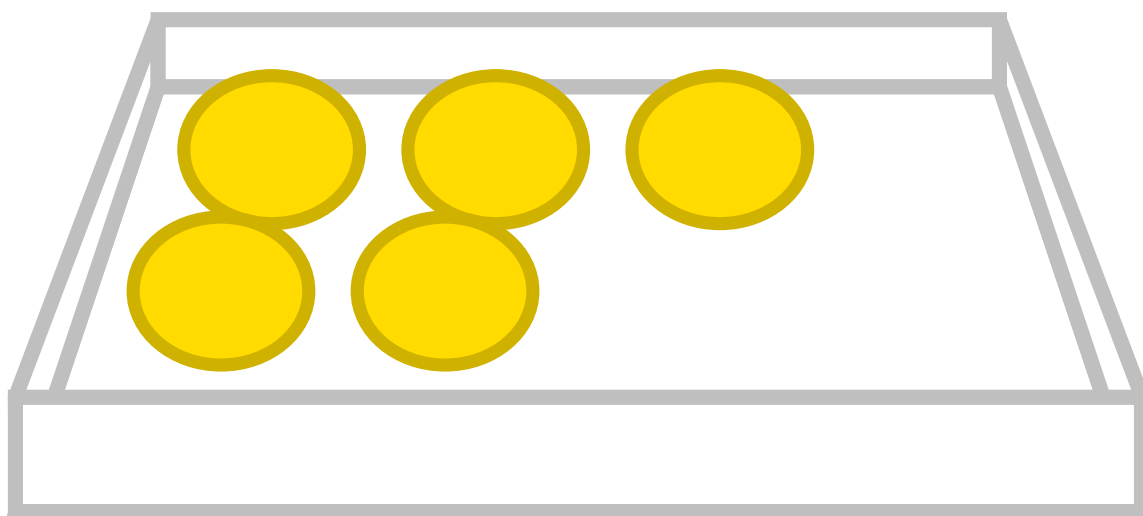
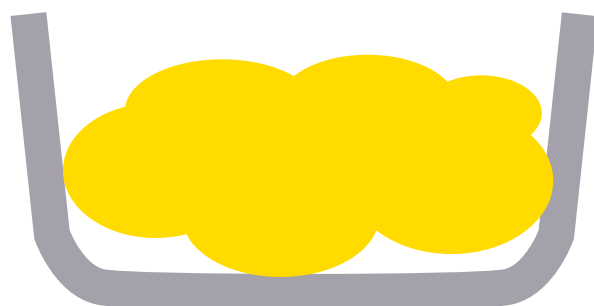


# ○ Mix A & B. Add water.

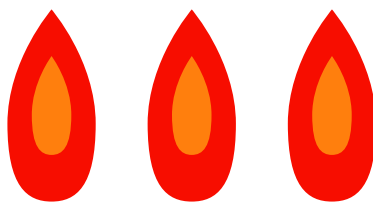
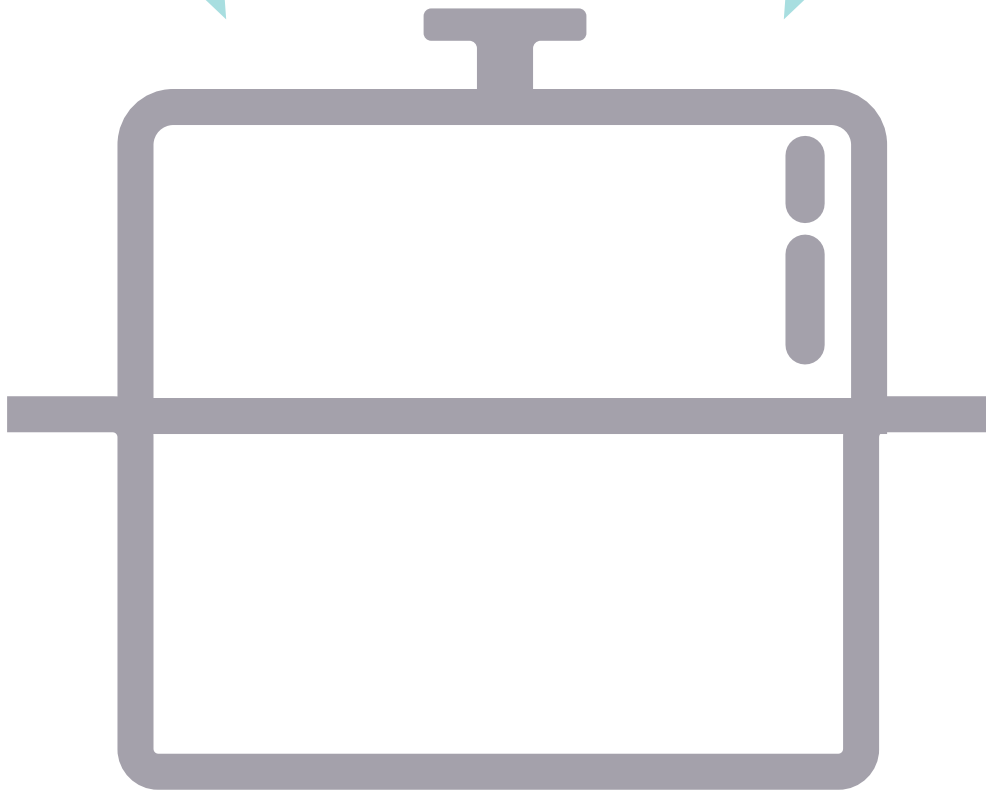
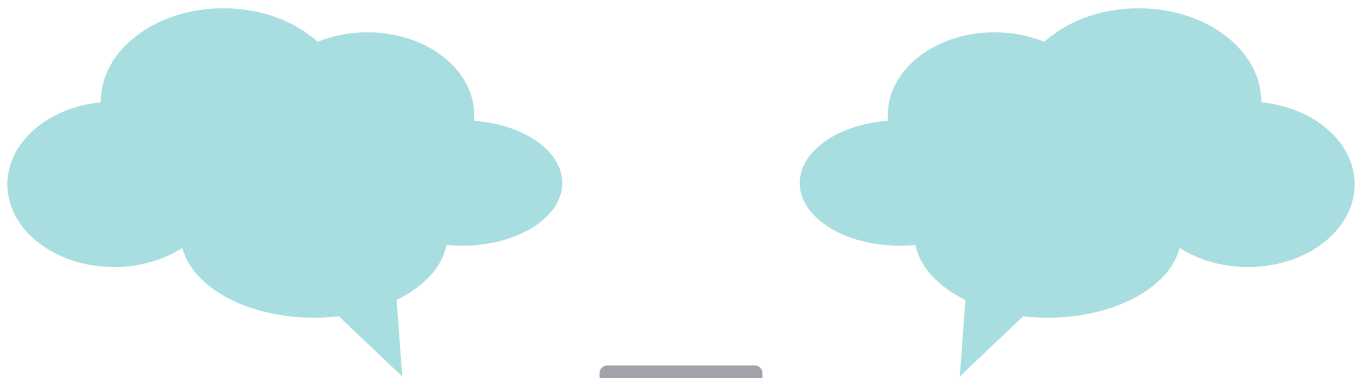
Mix them until  
they are like an ear lobe.



○ **Roll up into a ball.**



○ **Steam them for 15 - 20 min.**



○ **Let's eat !!**

