

# BLUEBERRY, CHOCOLATE, COCONUT, HONEY, WALNUT RICE CAKES

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## INGREDIENTS

3 cups uncooked sticky rice (sushi rice)  
5 ½ cups water  
¾ cup coconut milk (canned or whatever you like)  
1 ½ tsp coarse salt or to taste  
A healthy drizzle of Honey (about 1/3 cup)  
½ cup walnuts  
½ cup chocolate chips  
1 pint blueberries fresh or frozen  
Coconut flakes

## INSTRUCTIONS

1. Combine rice, water and a dash of salt in a rice cooker or pot and let cook.
2. Once the rice has finished cooking add the coconut milk to the pot and stir. Then add half of the walnuts, blueberries, honey and chocolate chips and mix.
3. Transfer half of the rice to a 9" x 12" baking pan and press flat with a rice paddle or spatula.
4. Sprinkle a layer of the walnuts, blueberries and chocolate chips evenly atop the first half layer of rice.
5. Then spread the remaining rice atop to create somewhat of a rice sandwich.
6. Press the rice with the paddle to compact everything together.
7. Sprinkle a dusting of coconut flakes atop and drizzle the remaining honey over the cakes.
8. Let the rice set for a few minutes, then cut into squares and wrap with tin foil.

