

A guide to making cakes of vegetarian cakes for real Korean New Year

During the real Korean New Year, families could not lack the vegetarian cake and vegetarian cakes. The following article will show you how to make this cake.

The real Korean New Year or the Vietnamese people called it a pure Vietnamese name: Tet cake, vegetarian cake. This is an important holiday for the Vietnamese people. This year Korean New Year actually falls on Thursday 30 March. Korean food means eating cold food so the floating cakes and veggie cakes will be very suitable for everyone on this day. The following article will guide you how to make delicious traditional cakes of traditional vegetarian cakes for real New Year. If you do not know how to do it, please consult to prepare for the upcoming Korean New Year.

In order to make floating cakes, we need to prepare the following ingredients:



1. In order to be able to make dumplings, we can easily buy dried dough in the market to knead, glutinous flour and dough together, add water and knead until the dough is sticky, not stuck. It is okay, wrap the wrap and wrap it in for 30 minutes. Or you can use water powder to make cakes. If you make water powder, you need to prepare rice according to the ratio of 8 folds: 2 times: 1 cup of salt. Then grind it into water and bring it to a dough, when you put the dough into a thick cloth bag and hang it up to drain. When you see that the powder bag is no longer small, we try to open it and see that the dough does not stick to the bag. Soft but still tough cake. The time it takes to drain the powder is also sufficient for the flour to dry out.
2. Sugar sugar: should choose the small sugar pellets and the color of light cockroach wings is young sugar, when added to the boiled cake, sugar will be easier to dissolve. For cake with a diameter of about 2cm, cut the square of 0.7 cm square of pomegranate seeds. Or you can buy it in the market and sell ready-made

sugar cubes for your convenience.

3. You should choose white sesame, when roasting it should be simmered and roasted until it is light yellow.
4. The tapioca flour helps the veggie broth get better.
5. A little grapefruit flower oil to create aroma.
6. Shredded coconut to eat with.
7. Green beans: we can easily buy beans in grocery stores or supermarkets of bean bags that have been milled, then soaked in cold water for 3 hours, then mixed with a little salt, cooked items. Then divide it into half smooth, mix 1 spoon of sesame and roasted, round into each member to make vegetarian cakes. 1/2 remaining.
8. Ginger scrapes off the skin and crushes the juice.

1. How to make drifting cakes



1. Leave the dough in place and use one hand or knife to pick up one piece of dough and shape it into a long, big piece of a thumb. Take each little one, spread it evenly into the palm. When staging, stretch your hands so that the dough is curved, easy to round.
2. Next, put the sugar in the center of the dough and gently turn it into a circle. And do continue until the dough is over.
3. Boil the water to boil the old, when the old boiling water drops each piece of cake to boil when the cake emerges, the cake is cooked, want the sugar in the cake to be melted, we can boil 10 more seconds to dissolve the sugar. When the cake is cooked, remove the cake quickly into a bowl of cold water to help the cake not stick together. Let the cake cool down and take it to the disk.
4. To make the cake delicious and more beautiful, you can sprinkle roasted coconut and roasted sesame in the past on a floating cake plate and place it on the ancestor altar to show your sincerity.

2. Instructions for making vegetarian cakes



1. The vegetarian bread is also made similar to the drifting cake, but the size of the vegetarian cake is larger and is made with green beans.
2. In order to save time, we can boil drifting cakes and vegetarian cakes and when we cook the ripe bread, we also take out the bowl of cold water.
3. Use tapioca or solubility with cold water.
4. Boil the pot of water, add alum sugar, or we can use molasses to heat it to make the pot look attractive. Depending on the taste of each family, it is possible to eat sweet or have light meals to give in. When the water starts to boil, we add a little ginger juice to create the aroma and continue with the kudzu bowl, one hand poured, one hand stirring constantly. When the pot of water boils back, clear and light, add one tablespoon of ginger to it. So you have a pot of tea for vegetarian cakes.
5. For each vegan bowl, we will put 3 pies. Then put the tea into flooded bread, the green beans left the time to sprinkle them on the cake. Add grated coconut and grapefruit essential oil before enjoying.

3. A guide to making five-color vegetarian cake



Instead of ordinary white cakes, people now think of ways to make colorful pancake cakes to make the cake more eye-catching.

To make five-color vegan pancake we need to prepare ingredients to color the crust. Some vegetables can be used to color cakes such as: grinded leaves, boiled red spinach, grinded turmeric juice, water with violet leaves. Note that with the golden turmeric, you have to put on the stove to boil and add a spoon of rice vinegar to boil it together to eliminate all the smell of turmeric.

In order to create the colors, we divide them into 5 parts of flour and give the prepared vegetable juices to the flour. The result after finishing is the floating cakes of all colors such as sticky green, pink of red spinach, yellow of fresh turmeric, purple of marble leaves and original white of the powder is very beautiful.



With the detailed instructions above, I hope you will be able to make delicious and beautiful cakes of drifting and vegetarian cakes to give to your ancestors on the coming New Year's Day.

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