



Kelapon (Indonesian Sweet Rice Balls)



Description

Traditional Indonesian dessert made from soft glutinous rice dough filled with melted palm sugar and coated in fresh grated coconut.



Ingredients

- 100 g glutinous rice flour
- 25 g rice flour
- 5 g salt
- 120 ml coconut milk
- 150 ml water (adjust as needed)
- 2 pandan leaves (or pandan paste for color & aroma)
- 75 g brown (palm) sugar, chopped into small pieces
- 100 g grated coconut



Instructions

1. Prepare the dough

Mix glutinous rice flour, rice flour, and salt in a bowl.
Add coconut milk and mix well.

2. Add flavor & texture

Add pandan paste (or infused pandan water) and gradually add water until the dough becomes soft and easy to shape.

3. Shape the balls

Divide dough into ~15 g portions and roll into balls.

Flatten each ball, insert a small piece of palm sugar, then seal and roll again.

4. Cook

Bring a pot of water to a boil.

Drop the balls into the water and cook until they float to the surface.

5. Finish

Remove and drain.

Roll immediately in grated coconut until evenly coated.



Yield

- Approximately 15–20 pieces (depending on size)



Tips

- Don't stack uncooked balls—they may stick together.
- Serve fresh for the best gooey sugar center.
- Lightly steam the grated coconut with a pinch of salt for better flavor and longer shelf life.