**Chocolate Senbei Rice Crackers**

**Servings: 4-5 (1 rice cracker/person)**

**Ingredients:**

**Rice Crackers:**

1 cup of cooked, chilled, short grain rice

¼ teaspoon of salt

½ cup of rice flour

¼ cup of warm water

Canola/vegetable oil for frying

**Chocolate:**

1 ½ ounces or 3/8th of a white chocolate bar

1 tablespoon of freeze dried strawberry powder/matcha powder

**Instructions:**

1. Mix the cooked rice, salt, and rice flour in a bowl. Add warm water slowly while continuing to mix.
2. Once evenly incorporated, dump the dough mixture onto a flour surface. Knead for around three minutes.
3. Once kneaded, roll the dough out using a floured rolling pin until around 1/8th inch thick. Use a cookie cutter with a 4” diameter to cut the dough into a circular shape.
4. Add oil to a cast iron skillet or pan and heat to 350 degrees.
5. Add the uncooked rice crackers into the pan, making sure to only keep 2-3 in the pan at a time to prevent overcrowding. Fry both sides until golden brown, making sure to spring a pinch of sea salt once done. Repeat step 5 until all uncooked rice cracker circles are used up.
6. Fill a small saucepan with water and bring to a gentle simmer. Add chocolate to a small metal or glass bowl, and place the bowl on top of the saucepan. Whisk vigorously until all the chocolate has been melted. Add the freeze dried strawberry powder/match powder until evenly incorporated. If the chocolate clumps up, be sure to add coconut oil to allow it to return to its liquid form.
7. Dip half of the rice crackers in chocolate. Let cool and enjoy.

Store in a cool, dry area in an airtight container to keep for two weeks.