



Sweet quinoa kispíña



Source: Foundation for Promotion and Research of Andean Products, PROINPA (Bolivia)

Serves: **8**

Ingredients:

2 cups quinoa flour
3 tbsp sugar
1½ cups boiled water
1 pinch cinnamon
2 tbsp oil
Raisins
Grated coconut
Barley or oat straw

Preparation:

- In a bowl mix the flour, sugar and cinnamon.
- Add the oil and boiled water and mix until you have a dry uniform dough.
- With your hands, give the dough the shape you want and press in the raisins.
- Steam in a large pot with 4 cups of water.
- When the water boils place the barley or oat straw on the water and the kispíñas on top. Be careful not to wet them with the water.
- Steam for one hour or more, depending on the amount prepared.