

SWEET POTATO BALLS

Make this tasty Malaysian treat!
Be sure to get an adult's help.

- 1 pound (450 g) white sweet potatoes
- 3/4 cup flour
- 2 tablespoons sugar
- 1/4 cup white sesame seeds

1. Boil the sweet potatoes in a pot of water until cooked through. Let the potatoes cool and remove the peels.
2. Smash the cooked sweet potatoes and mix with flour and sugar to make a dough. Add a spoonful of water if flour doesn't mix in.
3. Roll the dough into 1-inch (2.5-cm) balls. Roll the balls in sesame seeds.
4. Bake on a greased baking sheet at 350°F (180°C) for 18–20 minutes, until golden brown.

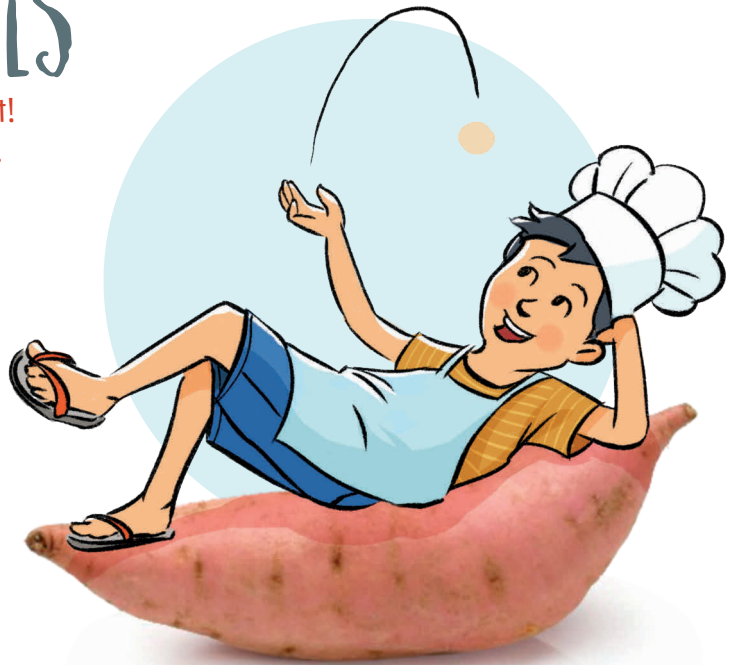


ILLUSTRATION BY MARK ROBISON

BATU SEREMBAN

Batu Seremban is a traditional Malaysian game.

Get six small stones or other objects. To start, toss a stone into the air and pick up one stone from the ground before you catch the stone again. Then toss a stone while picking up two stones. Keep going until you pick up all five stones while tossing a stone and catching it. If you miss, the next person gets to try. You can start trying again wherever you left off.

