



The main ingredient in this local snack is rice flour, which is first put into a wooden mold shaped like a horse hoof. Various fillings including brown sugar, water chestnut powder and sesame powder are then added. The cake is then steamed over a hot fire and, when taken out, is ready to eat. Easy to make, Water Chestnut Cakes can also be quite soft and tasty to munch on. They are generally made and sold on the spot by individual stall-keepers scattered on the streets throughout the city. Passersby can buy and eat them on the spot, making it a very convenient snack.