

Klepon Recipe: Sweet Indonesian Pandan Balls with Palm Sugar Filling

Klepon: Indulge in Sweet, Chewy Pandan Balls with Melted Palm Sugar!



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1-2 min

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INGREDIENTS

240g glutinous rice flour (also known as sweet rice flour - essential for chewiness)

2 tbsp full-fat coconut cream

200 ml water

$\frac{1}{8}$ tsp pandan flavouring (or pandan extract, for color and aroma)

$\frac{1}{8}$ tsp salt

$\frac{1}{3}$ cup palm sugar (gula aren) (grated or cut into small pieces)

Shredded coconut (freshly grated is best, or unsweetened desiccated coconut rehydrated slightly)

1 pandan leaf (optional, for boiling water, adds aroma)

Swaps and Notes:

Glutinous Rice Flour: This cannot be substituted with regular rice flour or wheat flour. It's what gives Klepon its signature chewy texture.

Pandan Flavouring/Extract: This provides both the iconic green color and the unique aromatic pandan flavor. You can find it in Asian markets. If unavailable, you can omit it for plain Klepon, or use a tiny bit of green food coloring and a drop of vanilla.

Palm Sugar (Gula Aren): This is crucial for the molten, caramel-like center. It has a distinctive flavor different from brown sugar. Grate or finely chop it so it melts easily inside the small balls.

Shredded Coconut: Freshly shredded coconut is

ideal. If using desiccated/dried shredded coconut, you can steam it for a few minutes or lightly toast it for a different flavor.

Full-Fat Coconut Cream: Adds richness and a slight coconut aroma to the dough.

Pandan Leaf in Water: Adding a pandan leaf to the boiling water is optional, but it imparts a lovely subtle aroma to the cooked Klepon.

Directions:

Make the Dough: In a medium-sized bowl, mix together the glutinous rice flour, full-fat coconut cream, 200 ml water, pandan flavouring, and salt. Use your hands to mix and knead until you achieve a soft, pliable, and smooth dough. It should not be sticky. If it's too dry, add a tiny bit more water; if too wet, add a tiny bit more glutinous rice flour.

Form the Balls: Take a small portion of the dough (about ½ tablespoon is a good size for a bite-sized treat). Roll it into a smooth ball.

Then, flatten it slightly in your palm and create a little indent in the center with your thumb. Scoop in about ... teaspoon of grated or finely cut palm sugar into the indent. Carefully fold the dough around the sugar, ensuring it's completely sealed. Roll it back into a smooth ball again. Repeat with the remaining dough and palm sugar.

Prepare for Cooking: Lightly grease a large plate or tray with a neutral oil (like coconut or vegetable oil). This is where you'll place the cooked Klepon to prevent sticking.

Cook the Balls: Bring a large pot of water to a rolling boil. If you're using it, add the pandan leaf to the boiling water for extra aroma. **Tip:** Cook one test ball first. Gently drop it into the boiling water. Once it floats to the surface, let it boil for another 1-2 minutes. Take it out, let it cool slightly, and carefully cut it open to check if the palm sugar inside has melted fully. Adjust cooking time if necessary.

Boil Remaining Klepon: Gently drop 8-10 balls into the boiling water at a time, ensuring not to overcrowd the pot. Stir them carefully with a slotted spoon to prevent them from sticking to the bottom or to each other. Allow them to boil for 4-5 minutes after they float, which gives the sugar inside time to melt beautifully into a luscious caramel.

Remove & Coat: Once done, use a slotted spoon to carefully take the cooked Klepon out of the boiling water. Place them directly onto the lightly greased plate.

Roll in Coconut: Let the balls cool slightly for a few minutes (they'll be very hot from the melted sugar inside!). Then, while still warm, gently roll them in the shredded coconut until they are evenly

coated.

Enjoy: Serve these delightful treats warm or at room temperature. Enjoy the incredible burst of flavor!

Tips for Success:

Dough Consistency: The key to Klepon is a soft, pliable dough that's easy to work with and seals well. Adjust water or flour a tiny bit at a time if needed.

Seal the Sugar: Make sure the palm sugar is completely sealed inside the dough. Any cracks or openings will cause the sugar to leak out during boiling.

Don't Overcrowd: Cook the Klepon in batches to ensure the water remains at a rolling boil and they cook evenly.

Test Ball: The test ball is a genius tip to ensure your cooking time is spot on for your specific pot and sugar size.

Roll While Warm: Rolling in coconut while the Klepon are still warm helps the coconut adhere better.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).

If you're a fan of rich and indulgent chocolate treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

DIRECTIONS

- 1.** Making : Klepon is a fun, hands-on process that's incredibly rewarding!
- 2.** Make the : Dough: In a medium-sized bowl, mix together the glutinous rice flour, full-fat coconut cream, 200 ml water, pandan flavouring, and salt. Use your hands to mix and knead until you achieve a soft, pliable, and smooth dough. It should not be sticky. If it's too dry, add a tiny bit more water; if too wet, add a tiny bit more glutinous rice flour.
- 3.** Form the : Balls: Take a small portion of the dough (about 1/2 tablespoon is a good size for a bite-sized treat). Roll it into a smooth ball. Then, flatten it slightly in your palm and create a little indent in the center with your thumb. Scoop in about 1/2 teaspoon of grated or finely cut palm sugar into the indent. Carefully fold the dough around the sugar, ensuring it's completely sealed. Roll it back into a smooth ball again. Repeat with the remaining dough and palm sugar.
- 4.** Prepare for : Cooking: Lightly grease a large plate or tray with a neutral oil (like coconut or vegetable oil). This is where you'll place the cooked Klepon to prevent sticking.
- 5.** Cook the : Balls: Bring a large pot of water to a rolling boil. If you're using it, add the pandan leaf to the boiling water for extra aroma. Tip: Cook one test ball first. Gently drop it into the boiling water. Once it floats to the surface, let it boil for another 1-2 minutes. Take it out, let it cool slightly, and carefully cut it open to check if the palm sugar inside has melted fully. Adjust cooking time if necessary.

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9. **Enjoy:** Serve these delightful treats warm or at room temperature. Enjoy the incredible burst of flavor!
10. **Tips for Success: Dough Consistency:** The key to Klepon is a soft, pliable dough that's easy to work with and seals well. Adjust water or flour a tiny bit at a time if needed.
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12. **Don't : Overcrowd:** Cook the Klepon in batches to ensure the water remains at a rolling boil and they cook evenly.
13. **Test : Ball:** The test ball is a genius tip to ensure your cooking time is spot on for your specific pot and sugar size.
14. **Roll : While Warm:** Rolling in coconut while the Klepon are still warm helps the coconut adhere better.
15. **Serving Suggestions and Pairings:** Klepon are traditionally enjoyed as a snack or a light dessert in Indonesia. They're perfect on their own, showcasing their unique flavors and textures. You can serve them on a simple platter for a visually appealing treat at a gathering, or enjoy them with a simple cup of tea or coffee. For other delightful, easy-to-make, sweet treats, consider my [These Old School No-Bake Cookies Never Fail Me \(And I've Made Them 100 Times!\)](#) or my [incredibly quick This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#).
16. **Storage and Leftover Tips:** Klepon are best enjoyed fresh, ideally on the day they are made, as the chewy texture of the glutinous rice flour can harden over time. If you have leftovers, store them in an airtight container at room temperature for up to 1 day. Reheating gently in a steamer for a few minutes can help restore some of their softness. They do not freeze well.
17. **More Recipes You Will Love:** If you loved the unique and delightful nature of Klepon, here are a few more fantastic dessert recipes that I think you'll absolutely love:
18. For a classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
19. If you're a fan of rich and indulgent chocolate

treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

20. And for a fun, sweet, and unique no-bake treat, my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#) is perfect.
21. Final Thoughts: Klepon are a truly delightful and unique Indonesian dessert that offer a wonderful exploration of flavors and textures. The combination of chewy pandan, molten palm sugar, and fresh coconut is simply irresistible. Give them a try, and enjoy these sweet, chewy bursts of tropical goodness!
22. What's your favorite international dessert that features a unique ingredient? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Pandan Flavouring/Extract: This provides both the iconic green color and the unique aromatic pandan flavor.

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TIPS FOR SUCCESS

Dough Consistency: The key to Klepon is a soft, pliable dough that's easy to work with and seals well.

Adjust water or flour a tiny bit at a time if needed.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/klepon-recipe-sweet-indonesian-pandan-balls-with-palm-sugar-filling/>