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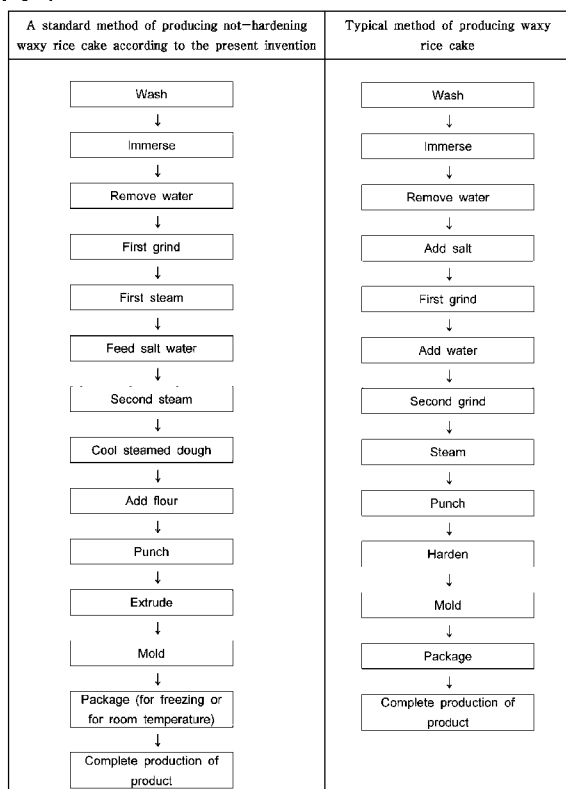
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(54) **Title:** METHOD OF PRODUCING NOT-HARDENED WAXY RICE CAKE AND WAXY RICE CAKE PRODUCED BY USING THE SAME

[Fig. 1]



(57) **Abstract:** Provided are a method of producing a waxy rice cake that is not hardened for shelf-life, including: (a) immersing waxy rice in water and removing the water therefrom; (b) first steaming the waxy rice from which water is removed; (c) adding salt and water to the first steamed waxy rice, followed by second steaming; and (d) cooling the second steamed waxy rice and adding flour thereto, followed by punching, a waxy rice cake produced by using the method, and a processed food produced by processing the waxy rice cake. The waxy rice cake has longer storage duration than a conventional waxy rice cake and due to the long storage duration, the waxy rice cake can be distributed for shelf-life according to storage conditions. Also, the waxy rice cake retains its chewy texture and thus is suitable for consumers' tastes.



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