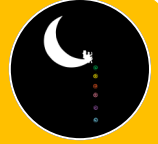


Butter Mochi



Recipe by: moongardens.org

What sets this recipe apart from the rest? We reduced the sugar in half from 3 cups to 1½ cups. Can you taste the difference?

Ingredients

- 1 16 oz. box of mochiko flour
- 1½ cups sugar
- 3 tsps. baking powder
- 1 13.5 oz. can coconut milk
- 1 ¾ cups milk
- 1 stick of melted butter
- 5 eggs
- 1 tsp. vanilla extract

Directions

1. Preheat oven to 350
2. Mix dry ingredients together, a sifter is optional.
3. Mix in the remaining wet ingredients.
4. In a greased 9"x13" pan, pour in the mixture.
5. Bake for approximately 1 hour, or when a toothpick placed in the center comes out clean.

Side note

This is a very rich dessert, and a little piece really goes a long way. You can get up to 54 pieces if cut into 1x2 inch pieces.

For any comments or suggested ingredients for upcoming recipes, please email us at moongardens.org@gmail.com