

Chewy Hawaiian Butter Mochi by Bonnie Glass

More detailed instructions can be found at: <https://pin.it/5rlwAuc>

Wet Ingredients

- 1 stick unsalted butter (melted, approximately ½ cup)
- 1 ½ cups [coconut cream](#)
- 1 can [sweetened condensed milk](#)(300ml, approximately 1 ¼ cup)
- 2 tablespoons [vanilla extract](#)
- 3 eggs (room temperature)
- 1 cup milk

Dry Ingredients

- 1 lb [Koda Farms mochiko flour](#)(glutinous rice flour) See Notes for Substitutions
- 3 tablespoons [sugar](#)
- 1 tablespoon [baking powder](#)

Making the Butter Mochi Cake Batter

- Melt the butter in a microwave in 15-second increments until it is fully melted.
- In a large mixing bowl, add the melted butter, with the coconut cream, condensed milk, and vanilla and mix it together.
- Add in the eggs 1 at a time while whisking.
- Add in the baking powder, sugar and mochiko flour and continue to mix
- Slowly add in the milk and mix until the batter is smooth. You want to achieve a pancake batter consistency. Run your finger through the batter on a back of a spoon and if it keeps it's shape and it's not too runny or thick then you're good.
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- [Optional] Let the batter rest for 15 to 20 minutes so that the batter to come to room temperature, this gives the cake a chewier and crispier texture.

Baking the Butter Mochi

- Set the oven to 350F (176C)
- Butter the muffin tin liberally.

(Optional) Lightly dust the buttered pan with cornmeal, coarse semolina, or flour and shake out any excess over the sink. This will help the cakes to easily pop out of the tray without sticking and if you are using cornmeal or semolina, it will also make the bottoms crispier.

- Fill each cup with $\frac{1}{4}$ cup of batter per cake and tap the tray gently on the counter to remove any air bubbles.
- Bake for 45 minutes to 1 hour (until golden brown) on the middle rack in the oven. At the 45 minute mark, check to see if they are golden brown.

*If your oven runs hotter, then check at the 30 minute mark to see how golden brown it is.

**If you are not sure if it is underdone, use a toothpick and insert it into the middle of a few mochas. It will come out cleanly without any batter if the middles are fully cooked.

- Let them cool for 5-10 minutes to form it's crispiness and enjoy!

Nutrition

Serving: 1 Serving | Calories: 149kcal | Carbohydrates: 19g | Protein: 3g | Fat: 6g |
Sodium: 22mg | Sugar: 7g