Mochi Cake
Bonnie G

- 2 cups Mochiko glutinous sweet rice flour
- [ ]☐1 cup sugar
- [ ]☐1 teaspoon baking powder
- [ ]☐2 eggs
- [ ]☐1/2 cup milk
- [ ]☐5 tablespoons unsalted butter (melted)
- [ ]☐1/2 teaspoon vanilla extract
- [ ]☐1 can 14-oz coconut cream (or canned coconut milk)

Instructions

1. Preheat the oven to 350°F (177°C), and **line an 8-inch square baking pan with parchment paper** and set aside. (if double the recipe, you can use a 13*9-inch baking pan.)
2. Beat the eggs, and then add vanilla and milk. Mix well.
3. In a large bowl, combine all the dry ingredients: mochiko, sugar, and baking powder.
4. Add the dry ingredients to the egg and milk mixture. Mix well. (It's better to use a spatula as the mixture is relatively thick.)
5. Add melted butter and coconut cream. **Mix until the batter is completely smooth with no lumps.**
6. Pour the batter into the baking pan. Use a spatula to smooth the surface.
7. Bake for 1 hour or until the cake turns golden brown.
8. Remove from the oven and **allow the mochi cake to cool to room temperature**. Then use the parchment to lift the cake out of the pan.
9. Use a sharp knife to cut into squares. (I like to cut off the edges and cut the cake into equal squares.)