

Green Tea Mochi



Level: Easy

Prep Time: 15 minutes

Serves: 20 (2 pieces/serving)

Cooking Time: 60 to 75 minutes

Dry Ingredients:

- 1 (16 oz.) box mochiko
- 2 cups white granulated sugar
- 2 tsp. baking powder
- $\frac{1}{4}$ tsp. table salt
- 5 tsp. matcha green tea powder, sifted



Wet Ingredients:

- 5 large eggs
- 1 (12-fl. oz.) can evaporated milk
- 1 (13.5 oz.) can coconut milk
- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted and cooled

Preheat the oven to 350°. Grease the bottom and all sides of a 9x13 pan with non-stick cooking spray.

In a large bowl, whisk together the dry ingredients: the mochiko, sugar, baking powder, salt, and matcha green tea powder.

In another bowl, mix the eggs, evaporated milk, and coconut milk. Add to the dry ingredients. Mix until smooth. Add the cooled melted butter and mix until all ingredients are combined. Pour into the greased 9x13 pan and bake for 60 to 75 minutes, until the top of the mochi is browned and the sides are slightly pulling away from the pan. Cool completely for 2 to 3 hours. Cut into pieces with a plastic knife.

Notes:

- For a sweeter green tea mochi, add $\frac{1}{2}$ cup more of white granulated sugar OR for a stronger green tea taste, add 1 tsp. more matcha green tea powder.