

Blueberry Mochi



Level: Easy

Prep Time: 15 minutes

Serves: 20 (2 pieces/serving)

Cooking Time: 60 minutes

- 2 cups white granulated sugar
- 2 sticks (1 cup) unsalted butter, melted & cooled
- 1 (12-fl. oz.) can evaporated milk
- 4 large eggs, beaten
- 2 tsp. vanilla extract
- 1 (16 oz.) box mochiko
- 2 tsp. baking powder
- 1 cup water
- 1 (21 oz.) can blueberry pie filling



Preheat the oven to 350 degrees.

Place the sugar into a large bowl. Pour the melted and cooled butter into the sugar while stirring. Add the evaporated milk and mix well. Add the beaten eggs and vanilla and mix. Add the mochiko, baking powder and water and mix until all the ingredients are combined. Pour the batter into an ungreased 9x13 inch baking pan.

With a teaspoon, randomly drop scoops of the canned blueberry pie filling into the batter. (You do not have to use the entire can of pie filling. I used about $\frac{3}{4}$ of the can.) With a butter knife, create a marbled look by lightly swirling the blueberry batter. Do not press the butter knife all the way to the bottom of the pan, press it halfway into the batter and swirl. Bake uncovered for 1 hour. Cool completely for 2 to 3 hours. Cut into pieces with a plastic knife. Best eaten the day it is made.