

## Chocolate Mochi



*Level: Easy*

*Prep Time: 20 minutes*

*Serves: 20 (2 pieces/serving)*

*Cooking Time: 50 to 55 minutes*

### Dry Ingredients:

2 cups mochiko

2 cups white granulated sugar

1 tsp. baking soda

### Wet Ingredients:

$\frac{1}{2}$  cup (1 block) unsalted butter

1 cup semi-sweet chocolate chips

2 eggs, beaten

2 (12-fl. oz.) cans evaporated milk

2 tsp. vanilla extract



Preheat the oven to 350 degrees. With nonstick cooking spray, grease all sides of a 9x13 pan.

In a large bowl, sift together the dry ingredients: the mochiko, sugar, and baking soda.

In a small saucepan, melt the butter and chocolate chips on a medium-low heat, stirring constantly until smooth. Take off heat source and cool slightly.

In a medium bowl, beat the eggs. Add the evaporated milk and vanilla extract and mix well. With one hand, continuously whisk the egg mixture while slowly pouring the cooled chocolate mixture into the egg mixture with your other hand. Mix until well combined.

Pour the wet ingredients into the dry ingredients and mix until all ingredients are combined and batter is smooth with no large lumps. Pour into the greased 9x13 pan and bake for 50 to 55 minutes. Cool completely before cutting into pieces with a plastic knife. Eat within a few days and do not refrigerate.