

Mango Butter Mochi



Level: Easy

Prep Time: 20 minutes

Serves: 20 (2 pieces/serving)

Cooking Time + Cooling Time: 60 minutes + 2 hours

1 large, very ripe Haden mango

Dry Ingredients:

1 (16 oz.) box mochiko

2 cups white granulated sugar

2 tsp. baking powder

Wet Ingredients:

5 eggs

1 (13.5-fl. oz.) can coconut milk

1 tsp. vanilla extract

$\frac{1}{2}$ cup (1 stick) unsalted butter, melted and cooled



Preheat the oven to 350 degrees. Spray bottom and all sides of a 9x13 pan with cooking spray.

To cut the mango: (If you have sensitive skin, put on a pair of clean, sanitary food gloves.) Over a bowl and with a sharp paring knife, carefully and gently cut the skin off the mango, getting as close to the skin as possible without bruising the flesh inside. Discard the skin. Over the bowl, slice the mango flesh as close to the pit as possible, dropping the slices into the bowl as you cut. (I skin and cut the fruit over a bowl, because if the mango is very ripe, you can catch all the juices in the bowl when peeling and dicing.) When there is no flesh left to cut, squeeze the pit over the bowl to get as much juice from the mango as possible. Discard the pit. Over the bowl and in one hand, carefully dice the mango slices into small pieces. If you're not comfortable dicing the fruit in your hand, cut the fruit on a chopping board. Set aside the bowl of diced mangoes and reserved mango juice.

In a large bowl, mix together the dry ingredients: the mochiko, sugar, and baking powder. Add the eggs, coconut milk, and vanilla to the dry ingredients. Mix until smooth. Add the cooled melted butter and mix until all ingredients are combined. Pour the butter mochi mixture into the greased 9x13 pan. Scatter the mango pieces evenly over the top of the mochi mixture. Do not press the mango into the batter. Evenly drizzle the reserved juice from the mango over the top. Bake for 1 hour. Cool completely in the pan on a wire rack for about 2 hours. Cut into rectangular pieces with a plastic knife.