

Pumpkin Pie Mochi



Level: Easy

Serves: about 25 (2 pieces per serving)

Prep time: 15 minutes

Cooking time: 1 hour

Wet ingredients:

- 2 blocks unsalted butter, melted
- 1 can (29 oz.) plain pumpkin
- 1 can (14 oz.) sweetened condensed milk
- 2 tsp. vanilla extract
- 4 eggs, beaten

Dry ingredients:

- 2 cups sugar
- 1 box (1 lb.) and $\frac{1}{4}$ cup mochiko
- 2 tsp. baking powder
- 1 $\frac{1}{2}$ tsp. pumpkin pie spice
- $\frac{1}{2}$ tsp. cinnamon

Kinako and sugar, for dusting (optional)

Preheat oven to 350 degrees and spray all sides of a 9x13 pan with Pam.

In a bowl, mix wet ingredients. In another bowl, mix dry ingredients. Combine the wet and dry ingredients and mix thoroughly. Pour into the greased 9x13 pan. Bake for 1 hour. Cool completely for about 2 to 3 hours. Cut into rectangular pieces with a plastic knife. If desired, roll the individual pieces in an equal mixture of kinako and sugar. Do not refrigerate, but store in an airtight container, and eat within 1 to 2 days.

