

Moffles (Mochi Waffles)



Level: Easy
Serves: 4

Prep Time: 40 minutes
Cooking Time: 8 minutes per moffle

Stabilized Whipped Cream:

1 tsp. unflavored gelatin (Knox)
4 tsp. cold water
1 cup heavy whipping cream
 $\frac{1}{4}$ cup powdered sugar, sifted

Moffles:

1 cup all-purpose flour
1 cup mochiko
 $\frac{1}{4}$ tsp. table salt
4 Tbsp. dark brown sugar
3 tsp. baking powder
 $1\frac{1}{2}$ cups whole milk
2 large eggs
2 tsp. pure vanilla extract



Toppings:

1 cup sweetened azuki beans (tsubushian)
 $\frac{1}{2}$ cup sweetened condensed milk
Fresh strawberries, sliced

To make stabilized whipped cream: In a small saucepan, sprinkle the gelatin over the cold water and let bloom for 5 minutes. Turn on heat to low and stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream and sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Chill in refrigerator until moffles are ready to be served.

To make a moffle: Preheat waffle iron on max heat (high). In a large bowl, mix flour, mochiko, salt, sugar and baking powder with a whisk. Add milk, eggs, and vanilla extract. Mix until combined and no lumps remain. Generously spray both inside surfaces of the waffle iron with non-stick cooking spray or brush with melted butter. Pour some moffle batter into the preheated waffle iron and cook on high until crisp and brown, about 5 to 8 minutes (time varies on different waffle irons). Carefully remove moffle and let cool on a plate for a few minutes.

Place the whipped cream in a pastry bag fitted with a star tip and pipe over the center of the moffle. Place a heaping scoop of sweetened azuki beans over the whipped cream. With a spoon, drizzle sweetened condensed milk over the moffle. Garnish with fresh sliced strawberries. Serve immediately. Repeat steps until all moffle batter is used.

Notes:

- Stabilized whipped cream will not run or flatten. If you prefer to make regular whipped cream instead, beat 1 cup heavy whipping cream with 2 Tbsp. powdered sugar until stiff peaks form. Or to save time, use Cool Whip instead.
- Recipe adapted from Hawaiian Electric - The Electric Kitchen, January 2015 Hookui.