

Baked Hishi Mochi (Tri-Colored Mochi)



Level: Easy

Prep Time: 10 minutes

Serves: About 30 pieces

Cooking Time: 65 minutes

Dry Ingredients:

1 (16 oz.) box mochiko

2 cups white granulated sugar

Wet Ingredients:

1 (13.5 oz.) can coconut milk

2 cups water

1 tsp. vanilla extract



Green, red, or pink food coloring (I used Wilton Leaf Green Icing Color & Betty Crocker Neon Pink Gel Food Color)

1 (10. oz.) package katakuriko (potato starch), to dust mochi

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

In a large bowl, whisk together the dry ingredients. Then add all of the wet ingredients and mix well until smooth. To make the 1st layer, place 2 cups of the batter in another bowl and mix in the green food coloring until it reaches the shade you desire. Pour the green mixture into the greased pan. Cover the entire pan tightly with aluminum foil and bake for 15 minutes. To make the 2nd layer, pour 2 cups of batter with no food coloring over the 1st layer. Re-cover tightly with foil and bake for 20 minutes. To make the 3rd layer, mix the remaining batter with red or pink food coloring to the shade you want. Pour over the 2nd layer, re-cover tightly with foil and bake for 30 minutes. Take the pan out of the oven and immediately remove the foil. Let the mochi cool completely (see Pic. 1 below).

When the mochi has cooled, with a plastic knife, cut, remove, and set aside (to eat by yourself later) all the browned edges of the pan (see Pic. 2). Cut the remaining mochi in the pan into long strips, depending on the size you want it to be, and dust all the edges of the strip in katakuriko (potato starch) to prevent sticking. Next place a small piece of wax paper over the mochi strip and with a plastic knife, cut through the wax paper to make clean, even bite-size pieces (see Pic. 3). Dust each piece with katakuriko. Eat within a few days and do not refrigerate.

Pic. 1



Pic. 2



Pic. 3

