

Pumpkin Mochiko Muffins



Level: Easy

Prep Time: 20 minutes

Serves: 24

Cooking Time: 28-33 minutes

Dry Ingredients:

- 1 (16 oz.) box mochiko
- 1 $\frac{1}{4}$ cups white granulated sugar
- 1 tsp. baking powder
- $\frac{3}{4}$ tsp. ground cinnamon
- 1 tsp. pumpkin pie spice

Wet Ingredients:

- 3 eggs
- 1 $\frac{1}{2}$ cups pumpkin puree (canned solid pack pumpkin, i.e. Libby's®)
- 1 $\frac{3}{4}$ cups whole milk
- $\frac{3}{4}$ cup vegetable oil
- 1 tsp. pure vanilla extract

Filling ingredients:

- 1 (18 oz.) can koshian (sweetened smooth red bean paste)
- $\frac{1}{2}$ cup coarsely chopped toasted pecans (see Notes below)

Other: 24 large non-stick baking cups (i.e. PaperChef Culinary Parchment brand)



Preheat the oven to 350°F. Place the non-stick baking cups in muffin/cupcake pans. In a large bowl, whisk the dry ingredients together. In a medium bowl, mix the wet ingredients until just combined. In a small bowl, stir filling ingredients until combined.

Add the wet ingredients to the dry ingredients and whisk batter until smooth. Fill each baking cup with the mochiko batter until $\frac{1}{4}$ full. Place 1 heaping teaspoon of the filling mixture in the center of the mochiko batter. Cover the filling with more mochiko batter until the baking cup is almost full. Bake for 28 to 33 minutes, until the tops turn golden brown, rotating pan(s) halfway through baking. Remove pan(s) from oven and let muffins sit in pan for 5 minutes. Remove muffins from pan(s) and place muffins on a wire rack. Serve warm or cooled. Store in an airtight container, in a cool, dry place, and consume within 2 days.

Notes:

- To toast pecans: Preheat oven or toaster oven to 350°F. On a baking sheet, lay pecans in a single layer. Bake for about 5 minutes, or until they slightly darken and become fragrant, watching carefully as nuts can burn easily. Cool completely before chopping.