

## Mac Nut Mochi



*Level: Easy*

*Serves: About 30+ pieces*

*Prep Time: 30 minutes*

*Cooking Time: 1 hour 30 minutes*

- 1 cup unsalted macadamia nuts
- $\frac{1}{2}$  cup (or 1 stick) unsalted butter, softened
- $\frac{1}{4}$  cup margarine, softened
- $2\frac{1}{2}$  cups white granulated sugar
- 2 (16 oz.) boxes mochiko
- $\frac{1}{2}$  cup instant nonfat dry powdered milk
- 2 (2 oz.) packages powdered haupia mix (see Notes below)
- 4 cups water
- 1 (13.5 oz.) can coconut milk
- 1 (10. oz.) package katakuriko (potato starch), to dust mochi



Preheat oven to 225°. Place macadamia nuts in a shallow baking pan in a single layer. Roast for 10 to 15 minutes, stirring once and roasting until lightly browned and aromatic. Transfer roasted mac nuts to another pan to stop the roasting process and to cool. Once cooled, chop the nuts coarsely and set aside.

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

In a large bowl, cream the butter, margarine, and sugar until combined. Add mochiko, powdered milk, and haupia mix. While gently stirring, slowly add water and coconut milk. Mix until smooth. Add chopped macadamia nuts and fold until combined. Pour into the prepared 9x13 pan. Cover tightly with foil. Bake for 1 hour, carefully removing the foil after baking for 30 minutes. If the mochi is still jiggly in the center after 1 hour, bake for another 10 minutes or so. Remove from oven and let the pan sit uncovered on a wire rack until the mochi cools completely.

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. 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. Then with a plastic knife, cut to make clean, even bite-size squares or rectangles. Dust each piece with katakuriko. Eat within a few days and do not refrigerate.

### Notes:

- I used "NOH Foods of Hawaii" brand Hawaiian Coconut Pudding Haupia Luau Dessert mix.
- This recipe adapted from the Honolulu Star-Advertiser, By Request by Betty Shimabukuro, January 18, 2012.