

# Biko-Butter Mochi



25-May-2023

Level: Easy

Yields: About 30 pieces

Prep Time: 1.5 hours

Cooking Time: 1 hour



## *Biko layer:*

$3\frac{3}{4}$  cups sweet rice (or mochi rice)

$3\frac{3}{4}$  cups water less 3 tablespoons

1 large banana leaf

1 (12 oz.) package 100% pure frozen coconut milk (half of package, 6 oz. or  $\frac{3}{4}$  cup, will be used for butter mochi layer) - (recommended brand: Profood Hawaii's Best™)

$\frac{3}{4}$  cup dark brown sugar, packed

$\frac{3}{4}$  cup light brown sugar, packed



## *Butter Mochi layer:*

$1\frac{1}{2}$  cups mochiko (recommended brand: Koda Farms Blue Star®)

$1\frac{1}{2}$  tsp. baking powder

1 cup white granulated sugar

3 large eggs

$\frac{3}{4}$  cup water

$\frac{1}{2}$  tsp. pure vanilla extract

$\frac{1}{4}$  cup (or  $\frac{1}{2}$  stick) unsalted butter, melted in microwave and slightly cooled

*To prepare biko layer:* In a rice cooker pot, rinse the rice with tap water until the water is clear. This process removes all dirt and impurities from the rice. Drain all the water. Add the  $3\frac{3}{4}$  cups water to the sweet rice, then remove 3 tablespoons of water. (Removing the 3 Tbsp. water will give the end product more firmness.) Soak the rice for 30 minutes, then cook in the rice cooker.

While the rice is cooking, prepare the banana leaf to line the 9"x13" pan. Gently remove the middle rib of the banana leaf by making a small cut at the largest end of the rib. Then bend the banana leaf and gently strip out the rib, making sure you don't rip the leaf. Soften the leaf over a stove burner until pliable. Do not burn! Gently wipe both sides of the leaf with a wet paper towel. Line the leaf in the 9"x13" pan so that it lays on the bottom and sides. With a kitchen scissors or knife, trim off any excess part of the leaf that lies outside of the pan.

In a medium saucepan, heat the coconut milk until melted. Remove  $\frac{3}{4}$  cup coconut milk and set aside in a bowl to use later for butter mochi layer. Add dark brown

sugar to remaining coconut milk in saucepan. Cook on medium high heat, stirring constantly with a silicone spatula for about 12 minutes, until the mixture becomes thick. Take off heat and set aside until the rice is done cooking.

Preheat oven to 350°F. When the rice is done cooking, with a rice paddle immediately scoop the hot rice into a large heatproof mixing bowl. Sprinkle all of the light brown sugar and pour all of the thickened coconut milk mixture (caramel) over the hot rice. Using the rice paddle, mix well. Transfer the rice to the prepared 9"x13" pan and press the rice down into the pan to make it level (see photo on right). Set aside.



*To prepare butter mochi layer:* In a medium mixing bowl, mix the mochiko, baking powder, and white granulated sugar until combined. Add the eggs, water, pure vanilla extract, reserved  $\frac{3}{4}$  cup coconut milk, and melted butter. Mix until ingredients are just combined, do not overmix.

Pour butter mochi mixture over biko layer. Smooth surface (see photo on right). Bake for 60 minutes, until center is set.



Cool slightly on wire rack. Cut squares with plastic knife.

Serve warm or at room temperature. Best eaten on the day made. After 1 day, refrigerate leftovers. Microwave individual pieces for about 8 seconds to get chewy again.

Notes:

- I use a Japanese rice cup to measure the sweet rice, and also to measure the water added to the sweet rice for cooking.

