Lilikoi-Butter Butter Mochi

Level: Easy *Prep Time: 15 minutes*
Serves: 20 (2 pieces/serving) *Cooking Time: 60 minutes*

Dry Ingredients:
1 (16 oz.) box mochiko
2½ cups white granulated sugar
2 Tbsp. baking powder

Wet Ingredients:
5 eggs
1 (13.5-fl. oz.) can coconut milk
1½ cups whole milk, cold
1 tsp. pure vanilla extract

1½ cups lilikoi butter, at room temperature (see Notes below)

Preheat the oven to 350 degrees. Spray all sides of a 9x13 pan with non-stick cooking spray. Set aside.

In a large bowl, whisk together the dry ingredients: the mochiko, sugar, and baking powder.

In a medium bowl, mix the eggs, coconut milk, whole milk, and vanilla until all are combined. Add the egg mixture and the lilikoi butter to the dry ingredients. Whisk until smooth. Pour into the prepared pan and bake for 1 hour. Cool completely in the pan on a wire rack (about 2 to 3 hours). With a plastic knife, cut into bars. Store in an airtight container in a cool area away from the sun or heat. Eat within 1 to 2 days.

Notes:
- I used the brand Liko Lehua Lilikoi Butter, made in Hilo, but can be found in supermarkets such as Longs Drugs/CVS and Safeway. You will use about 1½ (10 oz.) jars of Liko Lehua Lilikoi Butter for this recipe.
- The lilikoi butter needs to be at room temperature to mix well and produce a smooth mochi batter.