

Mochiko Muffins with An



Updated: 10-26-2021

Level: Easy

Serves: 24

Prep Time: 15 minutes

Cooking Time: 25-30 minutes

Dry Ingredients:

1 (16 oz.) box mochiko

1 $\frac{1}{4}$ cups white granulated sugar

1 tsp. baking powder

Wet Ingredients:

3 eggs

1 $\frac{3}{4}$ cups whole milk

$\frac{3}{4}$ cup vegetable oil

1 tsp. pure vanilla extract

Other ingredients:

1 (18 oz.) can tsubushian (see Notes below)

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.

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 tsubushian in the center of the mochiko batter. Cover the tsubushian with more mochiko batter until the baking cup is almost full. Bake for 25 to 30 minutes, until the tops are 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 (see Notes below). Store in an airtight container, in a cool, dry place, and consume within 2 days.

Notes:

- You can substitute the tsubushian (sweetened chunky red bean paste) with koshian (sweetened smooth red bean paste), if you prefer.
- The muffin tops will have a crunchy outer crust while it's hot/warm immediately after baking, but once the muffins start to cool, the tops will lose the crunch and change to a softer mochi-like texture.

