

Butter Mochi



Level: Easy

Prep Time: 15 minutes

Serves: 20 (2 pieces/serving)

Cooking Time: 60 minutes

Dry Ingredients:

- 1 (16 oz.) box mochiko
- 3 cups white granulated sugar
- 3 tsp. baking powder

Wet Ingredients:

- 5 eggs
- 1 (12-fl. oz.) can evaporated milk
- 1½ cups water
- 1 tsp. vanilla extract
- ½ cup (1 block) unsalted butter, melted and cooled



Preheat the oven to 350 degrees. Grease the bottom and all sides of a 9x13 pan with butter.

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

Add the eggs, evaporated milk, water, and vanilla to the dry ingredients. Mix until smooth. Add the cooled melted butter and mix until all ingredients are combined. Pour into the greased 9x13 pan and bake for 1 hour. Cool completely for 2 to 3 hours. Cut into pieces with a plastic knife.