

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Butter Mochi

By Ashley Carbonell

Ingredients

- 8 tbsp unsalted butter - melted
- 2 cup granulated sugar
- 1 tsp pure vanilla extract
- 4 large eggs
- 1 can evaporated milk (12 oz)
- 1 can unsweetened coconut cream (13.5 oz)
- 1 box of mochiko (16 oz)
- 2 tbsp baking powder
- Extra butter for 9” x 13” pan

Directions

1. Heat oven to 350°F
2. Butter pan
3. Mix sugar and melted butter together
4. Add vanilla extract, evaporated milk, coconut cream, and eggs. Mix thoroughly.
5. Mix in baking powder and mochiko until smooth
6. Pour into buttered pan and place in oven. Bake for about 40 minutes to an hour (oven times may vary) or so until top is golden brown. Insert toothpick in center of pan, if it comes out clean, it’s ready.

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