

# BUTTER MOCHI

## HAWAIIAN BAKED CUSTARD

SERVINGS 8    PREP + COOK TIME / HOUR

Influenced by Japanese culture, butter mochi is another popular snack for Hawaiian locals. The mochiko flour used for butter mochi gives this baked goodie a soft, chewy consistency.

### INGREDIENTS

#### FOR DRY INGREDIENTS

- 3 1/2 cups sweet rice flour (mochiko)
- 2 1/2 cups sugar
- 2 Tbsp. baking powder

#### FOR WET INGREDIENTS

- 5 eggs
- 1 1/2 tsp. vanilla extract
- 2 cans evaporated milk
- 1 can coconut milk
- 1 stick melted butter

### DIRECTIONS

1. Pre-heat oven to 350°F. Then prep a 9 x 13-inch pan by greasing it with a bit of butter or vegetable oil (or whatever else you would like to use).
2. Mix the sweet rice flour, sugar and baking powder in a bowl. Set it aside.
3. You may use a mixer or a your own muscles for this next step: mix the eggs and vanilla extract until the texture is smooth. **NOTE:** If you're using a mixer, beat on low!
4. Once you achieve a smooth, glossy texture to the batter, mix in the evaporated milk, coconut milk, and melted butter.
5. Grab your dry ingredients mixture from step 2 and gradually add it to the wet ingredients while continuously mixing it all together.
6. Pour the final mixture into the greased pan and let it bake in the oven for 50 minutes or until golden-brown.
7. Once done, cut the buttered mochi into small pieces or any shape or size as desired!

