

Butter Mochi

(Gluten-free, lots of good fats)

- 1 stick unsalted butter, melted
- 1/2 cup maple syrup
- 1 teaspoon vanilla extract
- 4 large eggs
- 1 box (16 ounce) *mochiko* sweet rice flour
- 2 teaspoons baking powder
- 1 can (12 ounce) evaporated milk (I use evaporated goat milk)
- 1 can (13.5 ounce) coconut milk

Melt one stick unsalted butter and place in large mixing bowl.

Add maple syrup and mix until well combined.

Add vanilla extract, then add eggs, one at a time. Mix until well incorporated.

Add in *mochiko* flour and baking powder, and continue to mix. The batter will become stiff.

Add evaporated milk to *mochiko* mixture in several parts, mixing well between additions.

Next add in coconut milk, whisking until well blended.

Pour mixture into a 9" x 13" pan and bake for one hour at 350F.

Promptly remove from oven, and let cool completely.

To serve, cut into 1" x 2" bars. Topped with shredded coconut if desired.



The Mochiko rice flour you can purchase at any Asian store.

Thanks to my friend Iris for original recipe.

Linda J Fels