
Kona Coffee Mochi

Total time: 1 hr 40 min Yield: 9 servings

Ingredients

1 1/2 cup mochiko
1 cup sugar
1/2 tsp baking powder
1 cup Kona coffee, strong brewed
3/4 cup coconut milk
3/4 tsp vanilla extract
Katakuriko (potato starch)

Prep Time: 20 min Cooking Time: 1 hr 20 min Total Time: 1 hr 40 min

Instructions

Preheat oven to 275°F. Grease an 8" square pan. Mix mochiko, sugar and baking powder. Slowly whisk in Kona coffee, coconut milk and vanilla extract. Pour into a pan and cover tightly with foil. Bake for 60 to 80 minutes until top is set. Remove cover and let cool. Cut with a plastic knife when cooled and roll pieces in katakuriko.

Source:

Jenna Shiroma, Kona Coffee Recipe Contest Winner: College Culinary Sweet – 2nd Place