
Pumpkin Mochi

Description

A little different with crystallized ginger and nutmeg, this Pumpkin Mochi is a local twist to traditional pumpkin pie.

Total time: 2 hrs Yield: 16 pieces

Ingredients

1 3/4 cup mochiko flour
1 1/2 tsp baking powder
1 1/2 tsp pumpkin pie spice
1/4 tsp salt
1 Tbsp crystallized dry ginger (minced)
3/4 cup brown sugar
1/2 cup refined coconut oil
2 cup cooked kabocha pumpkin (peeled and seeded or canned)
1 cup coconut milk (full fat)
1/2 tsp vanilla
1/4 cup powdered sugar
2 Tbsp cornstarch, potato starch or arrowroot
1/2 tsp fresh nutmeg (grated)

Prep Time: 1 hr 25 min Cooking Time: 35 min Total Time: 2 hrs

Instructions

Line an 8"x 8" baking dish with parchment paper. Heat oven to 350° degrees. Combine the mochiko flour, baking powder, pumpkin pie spice, salt and ginger in a large mixing bowl. In a blender, add in the brown sugar, coconut oil, pumpkin, coconut milk and vanilla. Blend until smooth. Add to the bowl and stir well to combine. Pour into the prepared pan and smooth top.

Bake for 35 minutes or until the top is firm. Cool at least an hour before cutting. Dust or roll cut pieces in a combination of sifted powdered sugar, cornstarch and nutmeg.

Store in an airtight container—lined with wax or parchment paper overnight on the counter— not in the refrigerator as it will get hard.

Recipe brought to you by:

Chef Alyssa Moreau