
Easy Coconut Butter Mochi

Description

Chef Grant's inspiration for the butter mochi was to create a local favorite that didn't have too much fat or sugar in it. This butter mochi uses considerably less butter and uses evaporated milk instead of sweetened condensed milk to reduce its glycemic index. Lots of local people are trying to eat food that has less sugar and fat in it and this mochi helps them eat a local favorite with less guilt.

Total time: 1 hr 10 min Yield: 36 - 1" squares pieces

Ingredients

4 fl oz unsalted butter (melted)
2 cup granulated sugar
4 large eggs
1 tsp vanilla extract
16 oz mochiko flour
2 tsp baking powder
12 oz evaporated milk
14 oz coconut milk

Prep Time: 10 min Cooking Time: 1 hr Total Time: 1 hr 10 min

Instructions

Place the melted butter, granulated sugar, eggs and vanilla in a large bowl and mix well until combined. Fold in the mochiko and baking powder with a spatula. Once incorporated, add in the evaporated milk and coconut milk using a wire whisk.

Pour into a buttered or oiled half hotel pan or a 9" by 13" baking pan and bake for 1 hour at 350° F. Allow the mochi to cool to room temperature and then cut into desired sized pieces and enjoy.

Recipe brought to you by:

Chef Grant Sato