

Matcha Green Tea Mochi Cake

Recipe by Nancy Cho

Yield: Makes 9 large pieces or 16 small pieces

East Asian

Prep Time: 20 minutes

Dessert

Cook Time: 1 hour minutes

Gluten Free, Nut Free, Soy Free

INGREDIENTS

1 ½ cups glutinous sweet rice flour (Mochiko)
¾ cups sugar
1 tsp baking powder
3 tsp matcha powder
4 TB butter melted and slightly cooled (½ stick)
2 eggs
¾ cup evaporated milk
¾ cup of coconut milk
powdered sugar (optional)

METHOD

1. Lightly spray with cooking spray or butter the sides of 8-inch cake pan, and line the bottom with parchment paper. Set aside and preheat oven to 350°F.
2. In a medium bowl, whisk together the glutinous sweet rice flour, sugar, baking powder, and matcha. Set aside.
3. In a large bowl, beat the melted butter and eggs together until smooth. Add evaporated milk and coconut milk, and mix until combined.
4. Add the dry mixture to the wet mixture, and whisk to blend.
5. Pour the batter into the prepared cake pan.
6. Bake in oven for 50-60 minutes, or until a toothpick inserted in the middle comes out clean.
7. Slightly cool mochi cake on a baking rack before transferring the cake to a cutting board.
8. Cut into squares and sprinkle powdered sugar, if using, on top of squares.

TIPS

- For those who do not like the taste of matcha, you can omit it and still have a delicious mochi cake.
- Sometimes the mochi cake will rise and then fall quickly once some air releases from the sides of pan, so don't fret if this happens to your cake!
- Refrigerate your cake in an airtight container for a day or two. After that, you can freeze it.