

Butter Mochi

Teresa DeVirgilio-Lam, *Unbearably Good! Mochi Lovers' Cookbook*, Morris Press (1999). Reprinted in *By Request: The Search for Hawai'i's Greatest Recipes*, by Betty Shimabukuro, Mutual Publishing (2006), page 149. Modified by Joe Monson (2012).



- 1 pound mochiko (Koda Farms, right, is the best brand)
- 2½ cups sugar
- 1 teaspoon baking powder
- 3 cups milk (you can substitute one 13-14 ounce can of coconut milk for part of the milk)
- 5 large eggs, well beaten
- 1 teaspoon vanilla
- ½ cup butter, melted and cooled (but not solidified)
- 1 cup shredded or flaked coconut

Substitutions

- *Replace 5-6 teaspoons of mochiko with dutched cocoa powder for Cocoa Butter Mochi
- *Replace 2 tablespoon of mochiko with 1 tablespoon of cinnamon and 1 teaspoon each of ground cardamon, ground cloves, and ground allspice, and 2 cups diced Granny Smith apples instead of coconut for Apple Cinnamon Butter Mochi.
- *Use black sesame seeds instead of coconut for Black Sesame Butter Mochi.



Preheat oven to 350°F.

Combine mochiko, sugar, and baking soda (and alternative ingredients except for apples), mixing until completely blended. Add milk, eggs, vanilla, butter, and coconut (or sesame seeds, or apples) to dry ingredients and mix well. Let batter rest for 10 minutes (it will get bubbly). Gently pour into a greased and floured 9x13-inch pan (glass works best, sprayed with Pam with Flour). Bake one hour. Cool completely on rack. Slice into small squares and enjoy!