

PUMPKIN MOCHI

INGREDIENTS:

Dry:

1 lb mochiko flour
2 c. granulated sugar
2 tsp. baking powder
1½ tsp. pumpkin pie spice
½ tsp. cinnamon

Wet:

4 eggs, beaten
1-29oz can Libby's pumpkin
2 blocks (1 c.) butter, melted
2 tsp. vanilla extract
1-14oz can sweetened
condensed milk

DIRECTIONS:

1. Preheat oven to 350°F. Grease 9x13 pan with non-stick cooking spray.
2. Combine dry ingredients in a bowl and mix well. Set aside.
3. Combine wet ingredients in a separate bowl and mix well.
4. Combine wet and dry ingredients together and mix well.
5. Pour into 9x13 greased pan and bake for 1 hour. Cool for 2-3 hours and cut into desired amount of pieces with a plastic knife (plastic knife will prevent mochi from sticking).

