

BAKED MOCHI

INGREDIENTS:

1 lb mochiko
2½ c. white sugar
1 tsp baking powder
2 c. water

1 tsp vanilla extract
1-14oz can coconut milk
¼ tsp red food color
1½ c. potato starch



DIRECTIONS:

1. Preheat oven to 350° F. Grease a 9x13 inch pan. Whisk together mochiko, sugar, and baking powder; set aside.
2. In a medium bowl, mix together the water, vanilla, coconut milk, and red food color. Blend in the mochiko mixture. Pour into the prepared pan.
3. Cover the pan with foil and bake for 1 hour. Allow to cool completely.
4. Turn the pan of mochi out onto a clean surface that has been dusted with potato starch. Cut into bite size pieces using a plastic knife (mochi does not stick as much to plastic knives).

