

# CHOCOLATE MOCHI

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## INGREDIENTS:

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|-----------------------|---------------------------------|
| 1 c. mochiko          | 1-12oz can evaporated milk      |
| 1 c. granulated sugar | 1 tsp vanilla                   |
| ½ Tbsp baking soda    | ½ c. semi-sweet chocolate chips |
| 1 egg, beaten         | ½ stick butter                  |

## DIRECTIONS:

1. Preheat oven to 350°F. Grease a 8x8 baking pan. Sift together mochiko, sugar and baking soda. Set aside.
2. In a separate mixing bowl, add egg and beat well. Then add evaporated milk and vanilla and mix together.
3. Add chocolate chips and butter in a microwaveable bowl. Heat for about 30 seconds and stir until smooth. Then add to egg mixture and mix.
4. Combine wet ingredients to flour mixture and stir until smooth. Pour into greased baking dish and bake for 30-35 minutes. Cool 2-3 hours before slicing. Run a butter knife along sides of pan to loosen slightly while chocolate mochi is cooling.

