

Hawaiian Mochi Cake Recipe



Equipment

- 8 x 12-inch baking dish
- **10 x 14-inch piece of** parchment paper (2 inches longer and wider than the base of the pan)
- **Hand mixer**
- Scissors
- **Plastic knife**

Ingredients

- **3 large eggs**
- 2 cups of granulated sugar
- **1 teaspoon of vanilla extract**
- ½ cup of unsalted butter, melted
- **1 can (13.5 oz) of coconut milk**
- 1 box (16 oz) of Mochiko (sweet rice flour)
- **2 teaspoons of baking powder**
- ½ teaspoon of salt

Servings

18-24

Prep Time

15 MIN

Bake Time

1 HR

Directions

1. **Preheat the oven to 350°F (175°C) and prepare a baking dish with parchment paper using the Origami Method detailed at [Love & Olive Oil](#).**
2. In a large bowl, cream the egg, sugar, and vanilla with a hand mixer until smooth. Then incorporate the butter, coconut milk until well blended.
3. **In a separate medium bowl, whisk together the Mochiko, baking powder, and salt.**
4. Gradually mix the dry ingredients into the wet mixture using the hand mixer, continuing until you achieve a smooth batter.
5. **Transfer the batter to the lined baking dish, evening out the surface. Bake for 60 minutes or until the cake is golden brown and a toothpick inserted into the center comes out clean.**
6. Allow the cake to cool in the pan for 10 minutes. Then, using the edges of the parchment paper, lift the cake out of the pan to cool completely.
7. **Slice the cake into 2-inch squares with a plastic knife and serve.**

Enjoy!