

Matcha & Coconut Mochi cake

Portions: 120

Ingredients: butter, eggs, evaporated milk, coconut milk, vanilla extract, rice flour, sugar, baking powder, matcha powder, shredded coconut

Amount	Item
5 sticks	Butter
20	Eggs
60 oz	Evaporated milk
67.5 oz	coconut milk
2.5 tbsp	vanilla extract
15 cups	glutinous rice flour
10 cups	sugar
10 tsp	baking powder
5 tbsp	matcha powder
5 handfuls	shredded coconut for sprinkling

Method:

1. Pre-heat oven to 350
2. Line pan with parchment paper allowing paper to hang over the edges
3. In a large bowl, beat butter and eggs together with a whisk until smooth.
4. Add both evaporated and coconut milk and vanilla, stirring to combine
5. In a separate bowl mix the rice flour, sugar, baking powder, and matcha together
6. Add the dry mixture to the wet- mix until you have a thick-ish almost pancake-like batter
7. Pour the batter into pans and bake for 60-70 minutes or until a fork stuck into the center comes out clean (it will still be jiggly-ish)
8. Allow to cool completely, then sprinkle with shredded coconut and cut (may need to place in fridge to accelerate cooling time). You may need to flour knife before cutting as well