

PUMPKIN MOCHI

(Submitted by: Karla Frizler Octavio, Heliotrope Drive)

This cake-like dessert is popular in Hawaii, and can have different variations, including butter mochi, chocolate mochi, etc. All are made with Japanese rice flour, available in the Asian food section at Albertson's, or at your favorite Asian market (e.g. Ranch 99). Mochi tastes ono (delicious)!

Prep Time: 15-20 minutes
Cook Time: 1 hour (plus 2-3 hours to set)
Servings: 54 2-piece servings (unless you cut bigger pieces!)

Wet Ingredients:

29 oz. can solid-pack pumpkin
14 oz. can sweetened condensed milk
2 sticks butter, melted
4 eggs, beaten
2 tsp. vanilla

Dry Ingredients:

1 lb. box mochiko flour (Japanese rice flour)
2 cups sugar
2 tsp. baking powder
1½ tsp. pumpkin pie spice
½ tsp. cinnamon

Directions:

1. Mix dry ingredients in a large bowl. Mix wet ingredients together in a large bowl. Mix wet and dry ingredients together in one bowl.
2. Pour mixture into a well-greased 9x13x2-inch baking pan. Bake 1 hour at 350°. Check for doneness (toothpick should be dry).
3. Cool completely and let sit 2-3 hours. Cut into small pieces, about ½x2 inches each.