

Chef's Notes

Butter mochi is a popular dessert in modern Hawai'i and came about after decades of cultural influences. The dessert is heavily influenced by Japanese mochi, while the added coconut reminds some of Filipino bibingka. We're adding berries to really make this a personal experience. If you're inexperienced in baking, this recipe is very easy. We'll simply mix, pour, and bake! Get ready to share.



Butter Mochi with Macerated Berries

Chefs Ed Center and Blaine

Getting Started

Preheat oven to 350 degrees. Open the box of Mochiko, and the cans of milk. Melt the butter. Measure out $\frac{1}{4}$ cup of sugar in a large bowl and set aside for berries. Wash and drain your berries. If using strawberries, cut them into slices. Grease your pan.

Instructions

In a large bowl, mix the melted butter and sugar. Add the eggs one at a time and mix well. Stir in the vanilla. Add the Mochiko and baking powder and stir until mostly combined.

Stir in the evaporated milk and then the coconut milk. When the batter is completely smooth, pour into pan and bake for one hour. Remove from oven and allow to cool to room temperature.

In your large bowl with sugar, smash $\frac{1}{2}$ container of preferred berries and fold in remaining berries. Remove mochi from pan and cut into pieces on a cutting board. Top with berries and serve.

Serves 10

For the Mochi

- » 1 stick unsalted butter (melted)
- » 2 cups granulated sugar
- » 4 large eggs
- » 1 tspn vanilla
- » 16 oz Mochiko flour (1 box)
- » 2 tspn baking powder
- » 1 can evaporated milk (12 oz)
- » 1 can coconut milk (14 oz)

For the Berries

- » 1 container of preferred berries
- » $\frac{1}{4}$ cup granulated sugar
- » 2 T coconut flakes (optional)

Supplies

- » 9x13 inch pan
- » Large cooking spoon
- » 2 large bowls

