



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Red Beans**

Mins' Red Bean Mochi Cake

Ingredients:

18oz sweet red bean paste
1 lb package of high gluten rice flour (sweet rice flour)
1 cup sugar
3 eggs
2 ½ cups milk
¼ cup melted butter
1 tsp baking soda

Directions:

Preheat your oven to 350F. Grease a 9x13 baking pan. (Don't use parchment paper for this recipe if you're looking for an easy cleanup fix. No matter how much you grease the paper, it will stick to the mochi cake.) Set aside.

Mix all the ingredients until well combined. Pour into the baking pan. Bake for 45 minutes. Allow to cool and set completely. Then cut into squares.

*I like this recipe because of the convenience. Typically mochi is steamed but this throw all the ingredients in one bowl and bake recipe is much easier. I haven't tried it yet but I'm sure you can adjust the recipe to use other flavors instead of red bean, like matcha green tea or coconut.

*This recipe calls for high gluten rice flour but it does not contain gluten. It just made with a different type of rice that results in a stickier or gelatinous texture instead of the starchy rice flour we are used to.