BLUEBERRY MOCHI CAKE

Here is one of my favorite and most requested recipes for the holidays - every time I don't bring this to a party, someone is disappointed!

INGREDIENTS

1 cup softened butter (or sub 3/4 cup coconut oil)
2 cups sugar (or substitute 1.5 cups of maple syrup)
1 (12-ounce) can full-fat coconut milk
4 eggs
1 (16-ounce) box of mochiko rice flour, or substitute for any brand of glutinous rice flour
2 tsp baking powder
2 tsp vanilla
2 cups fresh or frozen blueberries

INSTRUCTIONS

1. Using a stand mixer or hand mixer, cream the butter (or coconut oil) with sugar (or liquid sweetener).
2. Mix in the coconut milk to the butter/sugar mixture.
3. Mix eggs into the mixture.
4. Add in the rice flour, baking powder, and vanilla and mix.
5. Fold in the blueberries.
6. Pour mixture into a 9x13 pan. Bake for one hour at 350°F.
7. Let the mochi cake completely cool and set before cutting and serving.

NOTES

• This mochi cake is best on the same day it is made. You can halve the recipe for an 8x8 baking pan.
• No blueberries? No problem! You can leave them out completely or substitute for your favorite fruit

Submitted by Bianca Galam, ’19