

Butter **Mochi** (Gluten-free, lots of good fats)

1 stick unsalted butter, melted
1 cup honey (or less if using darker honey or maple syrup)
1 teaspoon vanilla extract
4 large eggs
1 box (16 ounce) *mochiko* sweet rice flour
2 teaspoons baking powder
1 can (12 ounce) evaporated milk (or light cream)
1 can (13.5 ounce) coconut milk

Melt one stick unsalted butter and place in large mixing bowl.

Add honey and mix until well combined.

Add vanilla extract, then add eggs, one at a time. Mix until well incorporated.

Add in *mochiko* flour and baking powder, and continue to mix.

Add evaporated milk to *mochiko* mixture in several parts, mixing well between additions.

If you are using less than 1 cup of honey, you may want to add 1/4 to 1/2 cup of water.

Next add in coconut milk, whisking until well blended.

Pour mixture into a 9" x 13" pan and bake for one hour at 350F.

Promptly remove from oven, and let cool completely.

To serve, cut into 1" x 2" bars. Topped with shredded coconut if desired.



The Mochiko rice flour you can purchase at any Asian store.

Thanks to my friend Iris for original recipe.

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