

Nian Gao

Ingredients

- 1 3/4 c Water
- 1 c Dark Brown Sugar (packed)
- 1 t Vegetable Oil
- 12 oz Sweet Rice Flour
- 2 Ginger (slices)
- 1/4 t Allspice
- 4 oz Rice Flour
- 1/2 T Vanilla Extract
- 1/2 T Molasses
- 1 Orange (zested)
- 3 Dried Red Dates

Instructions

1. Prepare 8-inch round baking pan by spraying with cooking spray. Add 1 cup of water and the ginger to a medium-sized pot, bring it a boil, then let it simmer for 10 minutes over low medium heat with the lid covered.
2. Turn off the heat, and stir in the brown sugar and allspice until the sugar is dissolved completely. Remove the ginger slices. Now add 3/4 cup of cold water to cool down the mixture.
3. In a large mixing bowl, mix the two kinds of flours together and then slowly add in the sugar water mixture. Stir thoroughly until the batter is smooth (without any lumps).
4. Now stir in the vanilla extract, molasses, orange zest, and vegetable oil until thoroughly combined. The batter should have a consistency to

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condensed milk. If the batter is too thick, add a bit more water a couple tablespoons at a time until the desired consistency is reached.

5. Pour the batter into the pans. Gently tap the pan against your countertop to get rid of air bubbles. Top each pan with three decorative dates in the center.

6. Put pan in a steamer and steam for about 1 hour on high heat. After 1 hour, poke a toothpick into the rice cake. It's done if the toothpick comes out clean. Let it rest until warm and cut into slices.