

Nian Gao Waffles

Ingredients

- 2 c Glutinous Rice Flour (plus 2 tablespoons or 227 grams)
- 2 1/2 t Ground Ginger (6 grams)
- 1 t Baking Powder (4 grams)
- 1/2 t Salt (2 grams)
- 3/4 c Dark Brown Sugar (plus 2 tablespoons or 180 grams)
- 3/4 c Coconut Milk (plus 2 tablespoons or 200 mL)
- 3/4 c Water (177 mL)
- 4 T Unsalted Butter (56 grams, melted)
- 1 Egg

Instructions

1. In a microwave-safe bowl, whisk together the rice flour, ginger, baking powder, salt, and brown sugar. Add the coconut milk, water, melted butter, and egg. Stir until you get a relatively smooth batter. A few tiny lumps are okay.
2. Place the bowl into your microwave. Microwave the batter on high for 1 minute 30 seconds. The batter will still be very runny at this stage. You may start to see that the batter has started to turn solid around the edges of the bowl. Run a silicone spatula around the edge of the bowl to loosen up any solid dough and give everything a quick stir.
3. Return the bowl to the microwave and heat on high for another 1 minute 30 seconds. At this stage, more batter should have turned solid. Run a

Nian Gao Waffles

silicone spatula along the edge of the bowl again and give everything a quick stir.

4. Microwave the batter for another 1 minute 30 seconds. At this stage, over half of the batter should have turned solid. Use a spatula to loosen the solid dough from the edges. Now, start working the runny batter into the solid dough. Keep mixing for about 45 seconds. If you can no longer see any runny batter, the dough is ready for the waffle iron. If there's still a lot of runny batter, heat the batter for another 30 seconds and stir until you get a solid, cohesive dough. Let the dough cool for 10 to 15 minutes, uncovered.

5. Heat a waffle iron to medium heat. Grease both sides of the waffle iron with cooking spray. Use a greased 1/3 cup measuring cup to scoop the dough

Nian Gao Waffles

into the greased waffle iron.

6. Cook the waffles for 4 minutes and check them for doneness. You're aiming for waffles with rich golden-brown ridges. If they're not brown enough yet, keep cooking the waffles for a few minutes. About 7 to 8 minutes total. Your waffle iron may cook faster or slower.

7. Use tongs to transfer the waffles to a cooling rack. The waffles will feel very soft at first but they will crisp up as they cool. Grease the waffle iron plates with cooking spray again. Then, continue cooking the remaining nian gao dough.

8. These waffles will stay nice and crisp for several hours after they're made. Store any leftovers in an airtight container.