

Butter Mochi

Ingredients

- 1 lb Sweet Rice Flour (mochiko)
- 2 1/4 c Sugar
- 1 t Baking Powder
- 1/2 c Butter (softened)
- 2 c Milk
- 5 Eggs
- 2 t Vanilla Extract

Instructions

Combine sweet rice flour, sugar and baking powder into a bowl and mix thoroughly. In a separate bowl, combine butter, milk, eggs, and vanilla and mix thoroughly. Add the dry ingredient mix to wet ingredients, stirring thoroughly. The batter will look lumpy with bits of butter. Bake in a greased 9x13 rectangular pan at 350 degrees for 50-60 min until golden brown.