



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
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Submitted by Bianca Galam, '19