

Hawaiian Butter Mochi

Gluten-Free | Chewy & Buttery | Tropical Treat |

Serves: 12 squares | Prep Time: 15 min | Bake Time: 60 min

Ingredients:

- 2 cups (400g) mochiko flour (sweet rice flour – must be glutinous rice flour, NOT regular rice flour)
 - 1½ cups (300g) granulated sugar
 - 2 tsp baking powder
 - ½ tsp salt
 - 1½ cups (360ml) whole milk (or full-fat coconut milk for dairy-free)
 - 1 can (13.5 oz / 400ml) coconut milk (full-fat, unsweetened)
 - 3 large eggs, room temperature
 - ½ cup (115g) unsalted butter, melted and slightly cooled
 - 1½ tsp vanilla extract
 - Optional topping: toasted shredded coconut
-

Instructions:

1. Preheat your oven and prepare the baking pan:


- Set your oven to 350°F (175°C) and allow it to fully preheat.
 - Grease a 9x13-inch baking pan generously with butter or line it with parchment paper, leaving extra paper over the sides for easy lifting later.
-

2. Mix dry ingredients thoroughly:

- In a large mixing bowl, combine:
 - 2 cups mochiko flour
 - 1½ cups sugar
 - 2 tsp baking powder
 - ½ tsp salt
 - Use a whisk or fork to blend them evenly, breaking up any clumps in the rice flour. This ensures a consistent texture in the finished mochi.
-


3. Beat the wet ingredients separately:

- In a medium mixing bowl, crack the 3 eggs.
- Beat the eggs gently until the yolks and whites are fully combined—about 30 seconds with a whisk.
- Add in:
 - 1 can of coconut milk
 - 1½ cups milk
 - 1½ tsp vanilla extract
- Whisk until the mixture is smooth and light.

 *Tip: Make sure your milk and eggs are at room temperature—cold liquids can cause the melted butter to clump later.*

4. Combine wet and dry ingredients:

- Slowly pour the wet mixture into the large bowl with the dry ingredients.
- Use a spatula or whisk to stir it together gently, until no lumps of flour remain.
- Add the melted butter last and fold it in until the batter is glossy and smooth.

 *The batter will be thin and pourable—this is perfect for chewy mochi!*

5. Pour into baking pan:

- Pour the batter into your prepared pan.
- If using toasted coconut for topping, sprinkle a handful evenly across the top.

6. Bake to golden perfection:

- Bake at 350°F (175°C) for 60–65 minutes.
- At around 50 minutes, check for color: the top should look golden and have a crackled surface.
- Insert a toothpick into the center; it should come out mostly clean with a few moist crumbs (not wet batter).

7. Cool completely before slicing:

- Remove the pan from the oven and allow it to cool at room temperature for at least 1 hour.
- Once fully cooled, use a sharp knife to cut the mochi into squares or rectangles.
- If using parchment, lift it out before slicing to make clean edges easier.

Serving Suggestions:

- Serve at room temperature.
- Store leftovers in an airtight container at room temp for 1–2 days or refrigerate for up to 5 days.
- Chewy texture will firm up in the fridge; microwave 10–15 seconds to soften again if desired.

Benefits:

- Naturally gluten-free—made with sweet rice flour.
- Buttery, coconut-rich, and slightly crisp on top, with a soft, chewy inside.
- Great source of energy and healthy fats from coconut milk.
- A traditional Hawaiian treat with a modern, indulgent twist.