

Butter Mochi Cake

Source: Bob's Red Mill

Sweet and tender, this cake has a delightfully springy "bite" from our Sweet White Rice Flour.

SERVINGS 16 servings | **PREP TIME** 10 minutes **COOK TIME** 1 hour

Ingredients

- 1 cup [Sweet White Rice Flour](#)
- 1 cup Sugar
- 1 tsp [Baking Powder](#)
- 13 oz can Full-Fat Coconut Milk or 1 ½ cups Whole Milk
- 2 Eggs
- ¼ cup Melted Butter
- 1 tsp Vanilla Extract



Instructions

1. Preheat oven to 325°F; oil an 8 x 8-inch baking dish.
2. In a small bowl, combine flour, sugar and baking powder. In a larger bowl, whisk together milk, eggs, butter and vanilla extract. Add dry to the wet and mix well to combine.
3. Pour batter into the prepared pan. Bake until set, about 1 hour. Let cool completely, then portion and remove from pan. Store chilled.