

Snow Moon Cake

(September)

Makes 10

Snow Skin

6 tablespoons	glutinous rice flour
6 tablespoons	rice flour
4 tablespoons	wheat starch
1/4 cup	sugar
1 cup	whole milk
2-1/2 tablespoons	condensed milk
2 tablespoons	cooking oil

Filling

5 tablespoons	butter, softened
1	egg, beaten
1/4 cup	milk
3 tablespoons	sugar
4 tablespoons	cake flour
1/4 cup	dry milk powder
1/4 cup	unsweetened flaked coconut
1 tablespoon	toasted sesame seeds or finely chopped nuts

1. To prepare snow skin: In a bowl, combine all snow skin ingredients; mix until evenly combined. Pour mixture in a glass pie pan. Steam over medium heat until set, about 15 minutes. Remove from heat, let cool and refrigerate for 2 to 3 hours.

2. In the meantime, combine all filling ingredients in a small saucepan; mix. Cook over medium heat, stirring, until well combined and thickened. Divide into 10 equal portions.

3. Divide refrigerated dough into 10 equal pieces. Flatten into small circle, place one portion of filling in center of circle and wrap to enclose filling. Refrigerate overnight. Serve straight from the refrigerator or at room temperature.

Remark: Dough becomes easier to handle and shape when refrigerated for a 2 – 3 hours.

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