

## **New Year's Sweet Nian Gao**

Makes 8 servings

### **Dry Mix**

1 pound glutinous rice flour  
1/4 cup wheat starch or long grain rice flour  
1 tablespoon ginger powder  
1 tablespoon ginseng powder  
¼ cup goji berries  
¼ cup chopped nuts, optional  
3 - 6 red dates, pitted  
1 tablespoon dried Osmanthus flowers  
1 teaspoon sea salt

### **Liquid Mix**

1 cup coconut milk  
1 tablespoon cooking oil  
2 teaspoons vanilla extract

12 ounces slab dark sugar or 2 cups packed dark brown sugar

1-1/2 cups water

Toasted sesame seeds

Beaten egg, for pan-frying

1. Combine dry mix ingredients in a bowl; set aside. Combine liquid mix in another bowl; set aside.
2. Combine sugar and water in a saucepan. Cook over medium heat until sugar is dissolved; keep warm.
3. In a large bowl, combine liquid mix and dry mix together. Slowly pour in hot sugar liquid, mixing continuously until well blended and smooth (no lumps).
4. Pour mixture into two 8-inch pie plates (approximately 1- to 1-1/4-inches high). Sprinkle with sesame seeds.
5. Steam over medium to medium-high heat until mixture is set and not runny, about 50-60 minutes.
6. Let cool, then refrigerate.
7. To serve, cut into 1/3-inch-thick rectangular slices. Dip into bowl of beaten egg. Pan fry in a non-stick frying pan with a little bit of cooking oil over medium to medium-high heat until light golden brown, about 2 to 3 minutes on each side.

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