

Desert

Pumpkin Mochi



Ready in 1 hour 20 minutes

Serves: 20-30

Ingredients

Dry Ingredients:

- 16 oz box Mochiko rice flour
- 2 cups sugar
- 2 tsp baking powder
- 1 ½ tsp pumpkin spice
- ½ tsp cinnamon

Wet ingredients:

- 29 oz can solid pumpkin
- 14 oz sweet condensed milk
- 2 blocks butter, softened
- 4 eggs, beaten
- 2 tsp vanilla

Directions

- Preheat oven to 350 degrees
- Mix dry ingredients in a large bowl
- Mix wet ingredients in a large bowl
- Combine all ingredients and mix well
- Pour into a greased 9" x 13" pan
- Bake 1 hour at 350, check for doneness
- Cool
- Cut into desired size pieces

Tips

This is a favorite potluck item, especially in the Fall and for the Holidays. I've replaced the pumpkin with the equivalent of whatever jam I had on hand - it's always delicious!

Spiritual Message in this recipe

Mochi may be unfamiliar to you. When you open yourself up to trying new things, you increase the pleasures of life.