

# BAKED CHINESE STICKY RICE CAKE (BAKED MOCHI CAKE)

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/baked-chinese-sticky-rice-cake-recipe>

## Ingredients:

- 15/16 tablespoon sweetened shredded coconut about 3 Tbsp
- butter to grease the pan
- 1 3/8 cups glutinous rice flour 1 1/2 cups
- 1 1/3 cups sugar 1 1/4 cups, I cut down to 180 gr, 14 Tbsp
- 1/8 teaspoon salt
- 2 large eggs about 110 gr
- 1 7/16 cups coconut milk 1 1/2 cups
- 1 3/8 tablespoons butter 2 Tbsp, melted

## Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 118 grams
3. Cholesterol: 135 milligrams
4. Fat: 35 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 26 grams
8. Sodium: 200 milligrams
9. Sugar: 70 grams

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