

Chinese New Year Sweet Rice Cake (Nian Gao)

Yield: 24 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-all-spice-recipe>

Ingredients:

- 2 teaspoons vegetable oil plus more for brushing baking pans
- 4 cups water depending on humidity levels where you are
- 4 slices ginger
- 2 cups dark brown sugar
- 1/2 teaspoon allspice powder
- 1 1/2 pounds glutinous rice flour one and a half bags, as they generally come in 1-pound bags
- 1/2 pound rice flour half of a bag
- 1 tablespoon vanilla extract
- 1 tablespoon dark molasses
- 1 Orange large
- 6 dried dates for decoration, optional

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 29 grams
3. Fiber: 1 grams
4. Protein: 1 grams
5. Sodium: 10 milligrams
6. Sugar: 20 grams

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