

Chinese Moon Cake—Traditional Version

Yield: 168 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/make-chinese-moon-cake-recipe>

Ingredients:

- 15/16 cup plain flour
- 1 7/8 tablespoons vegetable oil
- 1 tablespoon flour for coating the tool
- 1 1/2 cups sugar castor
- 3/4 cup water
- 2 11/16 tablespoons fresh lemon juice
- water Mix dietary alkali with clean, at ratio of 1:4, 2g for this recipe
- 2/3 pound red bean paste or lotus seed paste, see note 1
- 14 egg yolks salted, around 12g each one, see note 2, soak in vegetable oil for at least 30 minutes to remove the raw taste and then d...
- 1 egg yolk middle size
- 1 teaspoon egg white

Nutrition:

1. Calories: 15 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 20 milligrams
4. Fat: 0.5 grams
5. Sugar: 2 grams

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