

Chinese Mooncakes (snow Skin Mooncakes)

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-mooncakes-recipe-easy>

Ingredients:

- 1/2 cup glutinous rice flour cooked, 55g, see note below
- 1/4 cup confectioners' sugar
- 35 grams icing sugar
- 1 1/2 tablespoons coconut oil
- 2 tablespoons water or a little more
- 1/2 cup black sesame seeds
- 2 tablespoons unsalted butter
- 3 tablespoons confectioners' sugar
- 26 grams icing sugar
- 2 tablespoons glutinous rice flour

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 15 milligrams
4. Fat: 20 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 9 grams
8. Sugar: 28 grams

Thank you for visiting our website. Hope you enjoy Chinese Mooncakes (snow Skin Mooncakes) above. You can see more 18 chinese mooncakes recipe easy Cook up something special! to get more great cooking ideas.