

# Traditional Baked Mooncake ???? (2011)

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pancake-with-lotus-paste-recipe>

## Ingredients:

- 3 5/8 cups flour Hong Kong, sifted
- 7/8 cup sugar syrup /golden syrup
- 1/2 tablespoon alkaline water
- 1/2 cup peanut oil
- 1 3/16 pounds lotus paste
- 9 egg yolks Salted
- 1 3/16 pounds black sesame paste
- 11/16 cup bean paste Mung

## Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 148 grams
3. Cholesterol: 475 milligrams
4. Fat: 41 grams
5. Fiber: 5 grams
6. Protein: 19 grams
7. SaturatedFat: 9 grams
8. Sodium: 800 milligrams
9. Sugar: 27 grams

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