

TOASTED STICKY RICECAKE (紅豆烤年糕)

(YIELD: 10~12 SERVINGS)



INGREDIENTS

1. 糯米粉 1 包
2. 蛋 x 3
3. 3 cups of 牛奶或水
4. 1-1/2 cups 糖
5. ½ cup = 1 stick 奶油
6. 1 tablespoon of baking powder
7. 1 teaspoon of vanilla
8. 紅豆泥

PREPARATION

1. Heat oven to 350 degrees F.
2. Beat together all the ingredients except the red bean paste.
3. Grease sides of a 9-by-13 casserole dish.
4. Place the mixture in the dish and cover with red bean paste.
5. Bake 50 – 60 minutes or until golden brown.