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.
4. Place the mixture in the dish and cover with red bean paste.
5. Bake 50 – 60 minutes or until golden brown.