

WIFE 3Q CAKE (老婆餅)

(YIELD: 28 PIECES)



INGREDIENTS

A. WATER DOUGH

1. 1 $\frac{1}{4}$ cup bread flour
2. 1 $\frac{1}{3}$ cup cake flour
3. 3.5 tablespoon sugar powder
4. 4.5 oz. butter (softened in room temperature)
5. 112 ml water

B. OIL DOUGH

1. 2 $\frac{1}{2}$ cup cake flour
2. 4.5 oz. butter (softened in temperature)

C. FILLING 1

1. $\frac{3}{4}$ cup sugar powder
2. $\frac{3}{4}$ cooked sweet rice (糕仔粉)
3. 4 oz. butter
4. 272 ml boiling water
5. $\frac{1}{8}$ teaspoon salt

D. FILLING 2

1. 1.5 lb. red bean paste

PREPARATION

1. Sift through the ingredients in A into a large bowl. Knead together with hand until smooth. Rest for 20 minutes. Once done, divide up into 28 equal pieces.
2. Press-knead the ingredients in B until smooth. Do not make it too dry, otherwise it will crack easily when we wrap with fillings. Once done, divide into 28 equal pieces.
3. Wrap the result of Step (2) with the result of Step (1). Roll it out and scroll it back. Let rest for a little while.
4. To make the mochi filling, on the stove, add butter, salt and water in Ingredient C, bring water to boil. Add the powdery ingredients (in red) into the hot mixture. Make the dough into shape and freeze for about 30 minutes.
5. Once the mochi filling is hardened, divide up into 28 equal pieces. Wrap each with red bean paste.
6. Now, wrap the filling with the dough, press it down and roll out to rounds. Once all 28 pieces are done, egg brush twice and bake for 20-25 minutes at 350 degrees. Make sure the completed pieces are well covered to prevent them from drying out.

