



Cookie Butter Mochi

13-Oct-2024

Level: Easy

Yields: 36 pieces

Prep Time: 20 minutes

Cooking Time: 55 to 60 minutes

Dry Ingredients:

1 (16 oz.) box mochiko (Koda Farms® Blue Star® Brand)

1 cup white granulated sugar

1 tsp. baking soda

Wet Ingredients:

$\frac{1}{2}$ cup (1 stick) unsalted butter

1 (14.1 oz.) jar Lotus Biscoff® Creamy Cookie Butter

3 large eggs, beaten

2 (12-fl. oz.) cans evaporated milk

1 tsp. pure vanilla extract

Other Ingredients:

7 to 8 Lotus Biscoff® Cookies, crushed



Preheat oven to 350°F. Spray sides and bottom of a 9"x13" rectangular cake pan with nonstick cooking spray.

In a large mixing bowl, sift together the dry ingredients: the mochiko, sugar, and baking soda.

In a small saucepan, melt the butter and 1 cup Lotus Biscoff® Creamy Cookie Butter on medium-low heat, stirring constantly until smooth. Take off heat source and cool slightly.

In a medium mixing bowl, beat the eggs. Add the evaporated milk and vanilla extract. Whisk until combined. Temper the eggs by continuously whisking the egg mixture with one hand, while slowly pouring the semi-cooled cookie butter mixture into the egg mixture with your other hand. Whisk until well combined.

Pour the wet ingredients into the dry ingredients. Whisk until all ingredients are combined and batter is smooth with no large lumps. Pour into the prepared pan and bake for 55 to 60 minutes. Cool for 10 minutes on a wire rack. Scoop remaining Lotus Biscoff® Creamy Cookie Butter from jar and place on top of mochi (the heat from the mochi will melt the cookie butter to make it spreadable.) Evenly spread cookie butter with an angled icing spatula. Cool completely on a wire rack. Before serving, generously sprinkle crushed Lotus Biscoff® Cookies on mochi. Cut into pieces with a plastic knife. Store cut mochi in an airtight container. Eat within a few days and do not refrigerate.