

## Chocolate Mochi



Originally posted 28-Feb-2014, Updated 5-May-2024

Level: Easy

Prep Time: 20 minutes

Serves: 20 (2 pieces/serving)

Cooking Time: 55 to 60 minutes

### *Dry Ingredients:*

2 cups mochiko

2 cups white granulated sugar

1 tsp. baking soda

### *Wet Ingredients:*

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

1 cup semi-sweet chocolate chips

2 large eggs, beaten

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

2 tsp. pure vanilla extract



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 chocolate chips 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 chocolate 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 completely on a wire rack. Cut into pieces with a plastic knife. Store cut mochi in an airtight container. Eat within a few days and do not refrigerate.