

# Guamanian Mochi

 Vegetarian  Gluten Free

READY IN



40 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

## Ingredients

- 1 tablespoon baking soda
- 0.3 cup butter melted
- 13.5 ounce coconut milk canned
- 2 eggs
- 12 fluid ounce evaporated milk canned
- 2 cups rice flour sweet (mochiko)
- 1 teaspoon vanilla extract
- 1.8 cups granulated sugar white

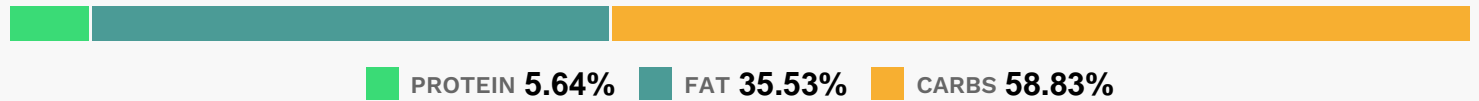
## Equipment

- frying pan
- oven
- glass baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch glass baking dish with cooking spray.
- Sift together the rice flour, sugar, and baking soda; set aside. Beat eggs with evaporated milk, coconut milk, and vanilla extract.
- Add flour and butter; beat until well combined.
- Pour into prepared pan and bake in preheated oven for 30 minutes. Allow to cool completely before cutting into small (1 1/2 inch) squares.

## Nutrition Facts



## Properties

Glycemic Index:3.92, Glycemic Load:8.61, Inflammation Score:-1, Nutrition Score:1.5995651988879%

## Nutrients (% of daily need)

Calories: 92.13kcal (4.61%), Fat: 3.71g (5.7%), Saturated Fat: 2.71g (16.95%), Carbohydrates: 13.81g (4.6%), Net Carbohydrates: 13.48g (4.9%), Sugar: 8.31g (9.24%), Cholesterol: 11.51mg (3.84%), Sodium: 87.72mg (3.81%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.32g (2.65%), Manganese: 0.15mg (7.72%), Phosphorus: 33.43mg (3.34%), Selenium: 2.29µg (3.27%), Calcium: 22.63mg (2.26%), Vitamin B2: 0.04mg (2.06%), Vitamin B6: 0.04mg (1.93%), Magnesium: 7.31mg (1.83%), Copper: 0.03mg (1.65%), Potassium: 51.52mg (1.47%), Vitamin B5: 0.15mg (1.46%), Fiber: 0.34g (1.34%), Zinc: 0.19mg (1.26%), Vitamin B3: 0.25mg (1.25%), Vitamin A: 57.11IU (1.14%), Iron: 0.2mg (1.13%), Vitamin B1: 0.02mg (1.04%)