

Apple Butter Mochi

Yield: Two 9x13 baking pans

In a special collaboration with world-renowned Chef Alan Wong, Lanakila Kitchen is introducing its new apple butter mochi this holiday season. Blending traditional holiday flavors of apple and cinnamon with local favorite butter mochi, you can make this treat to enjoy with your family and friends.



INGREDIENTS

Apple Filling:

1 cup applesauce	1/2 cup cornstarch
1/4 tsp kosher salt	1 cup monk fruit sugar/sweetener
2 tsp ginger, finely shredded	1/2 tsp ground cinnamon
1 1/2 tbsp lemon juice	1/4 tsp ground nutmeg

Streusel Topping:

1/2 cup all-purpose flour, heaping	3/4 cup brown sugar
1 tsp kosher salt	1 tsp ground cinnamon
1 tsp ground nutmeg	1/2 cup + 6 tbsp butter, unsalted

Butter Mochi:

2 1/2 cups Mochiko Rice Flour	1 cup monk fruit sugar/sweetener
1 tsp baking powder	1/2 cup butter, salted
3 cups milk	5 large eggs
1 1/2 cup granulated sugar	

INSTRUCTIONS

Apple Filling:

Combine in a saucepan bowl. Stirring constantly, bring to a boil, simmer for 2 minutes, add cornstarch to thicken. Set aside to cool.

Streusel Topping:

Whisk flour sugar, salt, and cinnamon a in a bowl. Add room temperature butter to knead into dry ingredients. Texture should be coarse and crumbly.

Butter Mochi:

Mix all ingredients in a bowl, then combine the cooled apple pie filling and mix well. Pour mixture evenly into 4 lightly greased bento boxes. Bake at 325° for 45 minutes, add Streusel topping, bake for an additional 15 minutes or until golden brown.

