



Butterfinger® Hawaiian butter mochi bites

Baked Good | Dessert | All year round

Yields: 24 bites

INGREDIENTS

- 2 cups milk
- 2 cups light brown sugar
- 1 box - 16 oz. Mochiko Flour (Japanese sweet rice flour)
- 1 can coconut milk, unsweetened
- 4 eggs, separated
- 3/4 cup brown butter, melted, warm
- 1 tsp. baking powder
- 1 tsp. sea salt
- 1 tsp. vanilla extract

Method:

Preheat the oven to 350°F. Spray a 13" X 9" X 3" baking pan with food release spray. In a small pan, cook butter until it starts to turn a golden brown. Remove immediately from the heat and set aside. In a mixer, combine the milk, rice flour, coconut milk, egg yolks, brown butter, baking powder, vanilla and 1 cup of brown sugar. Whip at mediumhigh speed until light and fluffy. In another bowl, combine the egg whites with the other cup of brown sugar and whip until soft peaks form. Gently fold the egg white mixture into the egg yolk mixture until combined. Pour mixture into pan

and place in the oven. Bake for 50 minutes or until a toothpick inserted into the center of the bar comes out clean. Remove from the oven and let cool on a baking rack. When completely cooled, cut into 24 small squares. Top each square with a mini Butterfinger® Bar and press down into the Mochi bar. Lightly dust with powdered sugar and serve room temperature. (Alternatively, carefully insert a small knife into the Mochi, opening a pocket in the center. Insert 1 mini Butterfinger® Bar into the pocket and seal the opening, making sure to completely cover the bar. Warm the bars in the oven just enough to slightly melt the chocolate. Lightly dust with sweetened cocoa powder and serve warm.
