

Chocolate Mochi Cake

350 deg.

2 C. mochiko (comes in a white box, 16 oz.)

1 T. baking soda

¼ C. butter, melted

1 can (12 oz.) coconut milk

1 can (12 oz.) evaporated milk (I used 2 cans of evaporated milk instead of the coconut milk)

1 ¾ C. granulated sugar

3 T. cocoa

2 eggs

Spray a 13"X9" pan with non stick spray. Mix dry ingredients in a bowl until cocoa is well mixed, then add everything else and mix with an electric mixer. Pour into the pan and bake for 1 hour. Cool for 1 hour before cutting.

Note: it's better to overcook than undercook, or else the middle will be too liquidy.