

## Custard mochi

½ C. butter

350 deg.

2 ½ C. sugar

4 eggs

4 C. mochiko (3 cups are in each 16 oz. box)

3 tsp. baking powder

4 C. evaporated milk (I used 2 12 oz. cans and added water to make up the difference)

2 tsp. vanilla

Grease 13"X9" pan. Beat butter and sugar together. Add eggs and mix well. Add mochiko, baking powder, milk and vanilla. Mix thoroughly until smooth. Pour into prepared pan and bake for 1 hour or until toothpick inserted in center comes out clean. Cool and cut with a plastic knife.

Note: when I made this, the pan overflowed. It's very buttery. Either don't use all the batter or place a cookie sheet underneath it. It may still drip over the cookie sheet. There is probably enough to make this pan plus an 8"X8" pan. Maybe. Or a loaf pan.