

How to make baked moon cakes simply by electric rice cooker

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The process of making baked rice cakes with electric rice cooker is not much different from the usual way of making baked goods, you just need to pay attention in a few steps to make delicious cakes for the upcoming Mid-Autumn Festival. already.

Raw materials for making moon cakes are baked with electric rice cookers

Sugar water made baked goods

1. 500 grams of gold sugar
2. 300ml of filtered water
3. ½ yellow lemon
4. 25 grams of malt
5. 30ml of ash water

How to cook sugar water for baking and sugar water testing has reached the standard, you can refer here.

The sugar sugar to make scones is very important, it determines the taste and color of the scones. The longer the sugar water is, the better it will be to bake the cake. Because baking a cake with an electric rice cooker, you need to pay attention to this part to make your cake more delicious and beautiful.



Part of bread crust

1. 1 pack of baked mooncake
2. 300 ml of sugar water made toast
3. 50ml coconut oil or cooking oil
4. 1 chicken egg
5. ½ teaspoon of cinnamon apricot wine or five spices

Part of cake

1. 250 grams of green beans
2. 100 grams of sugar
3. 15 grams of flexible baking dough
4. 50 ml coconut milk

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Step 1: Mix the crust



Mix sugar water to make scones, egg yolks, cooking oil, apricot wine in a big bowl. The sieve slowly puffs the cake into this mixture. Knead the dough thoroughly until it is well-mixed together, smooth and non-sticky.

Wrap the dough with a film covering the food to prevent the dough from drying out and leave the powder for 30 minutes.

During this time, I will go to make bread.

Step 2: Make cake



Soak green beans in water for 2-3 hours to soft green beans. If the beans are not treated, then you should treat the shells cleanly so that the cake has a nice yellow color.

Put green beans in the pot, pour the flooded beans, drop in a little salt and heat until the water is dry, green beans ripen.

When the green beans are hot, grind them quickly. Or you can put green beans in a blender to grind for less time.



Mix green beans with sugar, coconut milk, flour to make soft cakes and cooking oil and put on the stove with small fire. Slugs until the steam goes away and forms a solid, flexible, smooth, absorbing oil.

Step 3: Shape the cake

Divide the buns and dough into equal rounds so that the cake is about ½ the weight of the cake.



Press flat on the crust and place the green bean in the middle, then gently wrap it so that the filling won't open.

Sprinkle some flour into the mold and put the cake in to shape, tap lightly to leave the cake and bring the cake to grill.

Step 4: Bake the cake

Before baking, you decide on a mixture of cooking oil, chicken egg yolk, and ash water on the cake surface so that when the cake is cooked it will have a beautiful color.



If your rice cooker has a grill function, you can add it to the grill as usual. Otherwise, before baking for 15 minutes, turn on the cook button of the rice cooker for a very hot pot.

Decide some cooking oil around the pot or put a piece of foil in the rice cooker so that the cake doesn't stick.

Put the cake in the pot and turn on the cook button. When enough time is reached, the rice cooker will jump to the warm button, wait for 15 minutes and then press the cook button again. Just do so 2 - 3 times until the cake is browned evenly.



Note that when baking, it is necessary to flip the cake regularly because the temperature of the rice cooker is uneven, which will make your cake burn but there is no yellow.

Take out the cake to cool and enjoy.

Good luck!

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