

How to make Chinese moon cakes with simple grilled vegetables at home

Have you ever thought of making homemade baked moon cakes for the Mid-Autumn Festival yet? With just enough ingredients and a little time, making a cake is not difficult. With the simple way below, you will easily succeed from the first attempt.

Today, moon cakes have many new and attractive types of cakes, but the puffed pastry is still the favorite choice of many Vietnamese people. Have you ever thought of making homemade baked moon cakes for a mid-autumn festival yet? With just enough ingredients and a little time, making a cake is not difficult. With the simple way below, you will easily succeed from the first attempt.

Raw materials for baking pies

Sugar water made baked goods

1kg of yellow sugar, 600ml of water, 1 yellow lemon, 5ml of ash water, 50 grams of malt.

Boil a mixture of sugar, water, lemon juice and simmer for 30 minutes. Add diluted ash and water to the pot and continue boiling for 30 minutes.

To know if the sugar content is satisfactory, you add 1 drop of sugar in a bowl of water, if you see that the sugar water falls to the bottom and spreads all over the bottom of the bowl, it is already satisfactory.



Sugar water makes baked moon cakes (Photo: Internet source)

The longer the sugar is, the more delicious the cake is, the more beautiful the cake is. You should cook sugar water a few months in advance. If you don't have time, you can buy sugar juice at the moon cake shops.

1. How to cook sugar water to make moon cakes

The cross section

1. 50 grams of lotus seeds
2. 50 grams of squash jam
3. 50 grams of peeled roasted melon seeds
4. 50 grams of roasted white sesame
5. 40 grams of sausage
6. 50 grams of cashew nuts
7. 8 - 10 lemon leaves
8. 1 teaspoon of grapefruit flower oil
9. 50 grams of lotus seeds
10. 100 grams of flexible cake flour
11. 100 ml of sugar water
12. 50 grams of sugar fat



Baked Mid-Autumn Moon Cake Ingredients (Photo: Internet Source)

Sugar fat you can buy in the shop selling moon cake ingredients or make yourself the following way: the fat is washed, diced small and boiled. Pour out the fat to cool and drain, then mix the fat with sugar, use 1 part of fat every 1 part. For this mixture to last for 1 night, the fat will change in the color to be used.

The ingredients of the cross section can be added to suit your preferences. Part of the flexible cake flour will help the cake to stick together.

Part of baked bread

1. 250 grams of flour
2. ¼ teaspoon baking soda powder
3. 200 ml of sugar water made toast
4. ½ teaspoon of ash water
5. 50 ml of cooking oil (can be replaced with coconut oil)
6. 1 chicken egg yolk
7. ½ teaspoon apricot wine or can replace ½ teaspoon five spices

Alternatively, you can use Mikko's pasty-made crust powder to replace the wheat flour and baking soda powder that will help you avoid buying lots of powders, saving you time making cakes.

The mixture is applied to baked moon cakes including: 1 duck egg yolk, 1 teaspoon of cooking oil, 1 spoon of water. Mix the mixture evenly and filter through a sieve to smooth the mixture.

How to make moon cake baked grilled

Step 1 : Shred the ingredients in the pies, then add the ingredients to the smoothie (except sugar fat, lime leaves, white sesame, sugar juice, and soft dough) to grind through 1 turn to the ingredients. intertwined. Then add the remaining ingredients to mix well.



Divide mixed people into equal parts (Photo: Internet source)

Vo into the circular grips. Notice the weight of the kernel is $\frac{1}{3}$ the weight of the whole baked cake.

Step 2 : Add all the ingredients of the scones to mix, quickly knead your hands until a smooth dough is made. (You should mix sugar water, ash water, apricot liquor, cooking oil, chicken eggs first and then pour into the flour mixture).



Baked baked moon cakes (Photo: Internet sources)

Wrap the flour mixture in a plastic bag and incubate for 30 minutes to 1 hour. Then, divide the dough into small pieces, doubling the weight of the core.

Step 3 : Roll the dough, place the filling in the middle and pack the cake again.



Modeling cake with grilled meringue (Photo: Internet source)

Step 4 : Put the cake in the mold to create the shape. Note that you should sprinkle some dry powder into the mold so that the cake will not stick to the mold.



Creating mold for moon cake (Photo: Internet source)

Step 5 : Turn on the oven at 200 ° C for 15 minutes.

Put the cake in the oven, bake for about 10 minutes, spray a little water on the cake. When the cake is cold, sweep a layer of the mixture on the cake. Note that at this time, the cake is still soft, so be gentle so as not to damage the pattern on the cake. Continue to put the cake in the oven for 10 minutes, repeating this sequence 3 times as beautiful ripe cake.



Baked moon cake (Photo: Internet source)

Newly baked cakes will be slightly hard but for 1-2 days later, the cake will absorb oil in the core and taste more delicious and shiny.

So we can make delicious scones with the family to enjoy this Mid-Autumn Festival.

Good luck!

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