

How to make sugar fat for Chinese moon cake

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Raw materials for sugar fat

1. 1kg of fat
2. 500 grams of sugar
3. A little white salt

Normally, to make sugar fat delicious, people should adhere to the ratio of 1 fat, 2 parts sugar, can reduce or increase the amount of sugar a bit depending on preference.



How to make sugar fat

Step 1:



Grease bought to wash thoroughly, bare the boiling water, let it cool and put it in the refrigerator for about 1 hour until the fat is hard to be easier.

Remove fat from the refrigerator, cut it into small pieces. The smaller the Thai, the faster the fat will absorb the sugar and you will not need to cut it again when mixing to make mooncake.

Step 2:



Bring the water to a boil, add a pinch of salt and pour the sliced fat into the boiled. When the fat begins to appear, it means that it has been met. Remove the fat, let it drain.

Step 3:



Put the fat in a large bowl and pour the entire sugar in, use a plastic glove and mix well.



You should use a bowl with a large bottom, or it is best to use a large tray so that when the sugar flows into water, the water is not trapped in the bottom of the bowl, but it evenly infuses the entire road. If you use a bowl with a small bottom, only the fat at the bottom of the bowl is exposed to the sugar.

Step 4:



Cover the bowl with grease and put it in a dry place. If you leave it at room temperature, you can use sugar fat after 2-3 days. If you are exposed to the sun, only one day can be used immediately.

Fatty sugar is required to be white, transparent fat, to smell aromatic, when eating must be crunchy.



You can store sugar fat outside for 1 month, if you leave it longer, you should put it in the freezer.

Chinese pancakes will not be delicious, soft and if there is a lack of sugar fat. With this simple method, you can make a moon cake by yourself to make delicious and delicious mix for the whole family in the coming Mid-Autumn Festival.

Good luck!

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

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