

How to preserve moon cake does not worry about mold

How can I preserve Chinese cakes for a long time without worrying about being hard or moldy, especially cakes that retain the same fresh taste as new? Below, TipsMake.com suggest you the tips to preserve moon cakes properly.

Although the full moon day of the new year of the lunar year is the Mid-Autumn Festival, many people have bought and made moon cakes for their families from before. So how can we preserve the cake for a long time without worrying about being hard or moldy, especially the cake still keeps the fresh taste as new? Below, TipsMake.com suggest you a few tips to preserve moon cakes properly.

Preserving moon cake to buy

Purchasing moon cakes at big stores often have available preservatives at the allowed threshold and the desiccant package comes with simple preservation method, you just need to note:

1. Choose cakes at reputable establishments and the latest production date to ensure the quality of the cake.
2. Leave the cake in a cool, clean place, avoid direct contact with the sun, avoid being in a place with high temperature.
3. Put the cake on high or cover it carefully to avoid mice and other insects.



Purchased moon cakes must be preserved in a cool place (Photo: Internet source)

Preserving homemade moon cake

Pay attention to the sugar cake

Sugar water plays an important role in determining the quality of moon cakes. Mid-Autumn sugar water made from sugar, water, lemon juice, malt, ash water.

Boil the water, add the sugar and stir it, then turn on the heat and simmer for 30 minutes. After that, pour the lemon juice and malt and continue boiling for 20 minutes. Add the ash water to the mixture, heat for 5 minutes and turn off the stove, let it cool.

The sugars are required to match almost honey but not too thick. The diluted sugar will make the cake dough, hard to shape and not to last long. But if too thick it will make the cake hard and cracked dry.



Attention to the making of cakes to make homemade moon cakes can be preserved longer (Photo: Internet source)

The longer the sugar is, the more delicious the cake is, the better the color and longer preservation. If you use freshly cooked sugar water for a long time, the cake after baking for 1-2 days will get wet like there is steam on the face, quickly moldy.

Notice the cake

The moon cakes, whether they are green beans, lotus seeds or mixed beans, contain cooking oil. Cooking oil helps the cake to be soft and smooth. When the cake is finished, the oil in the kernel will gradually seep into the skin, if you put too much oil, it will make the cake wet.

Note that when the slugs must be fed, the oil is still diluted so that the cooking oil blends with the ingredients. If you put the cooking oil on when the kernel has dried, the cooking oil will only stick on the outside, when the baking is done, let it pass the day, the oil cake will suck the oil and cause the kernel to dry and separate from the shell.

Pay attention to baking



Homemade moon cakes must be properly preserved to last long (Photo: Internet source)

If baking at very high temperatures and long time will make the cake dry, hard.

When the cake is finished, the soft crust is delicious, so after a few days, the oil in the cake is absorbed into the shell, it will make the crust soft and wet. To preserve the cake for longer, you should bake it until it is almost biscuits.

When spraying water on cakes between baked times, spray just right, misty form. If you spray too much, it won't last long.

Pay attention when packing cakes

You have to let the cake cool down, suck in the air or allow the package to absorb moisture into the wrapped package, otherwise the steam and air in the package will make the cake moist and quick to mold.

Notice the time

The cake can be left for 2-3 days at room temperature, from 4 to 7 days in the refrigerator compartment. If you want to preserve the cake longer (from a few months to a year), you can put the cake on the freezer, when you want to eat, defrost the cake in a cool compartment, warm it up or eat it as soon as the cake is cold.

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