

Chocolate Mochi Cake

<http://userealbutter.com/2012/04/05/chocolate-mochi-cake-recipe/>
from [*The Polynesian Cultural Center*](#)

2 cups (9.25 oz. or 260 g) glutinous rice flour like Mochiko brand
2 cups (16 oz. or 450 g) white sugar
1 tbsp baking soda (1 tsp at 8500 ft. elevation)
1/2 cup (4 oz.) butter, melted
1 cup (6.5 oz. or 200 g) semi-sweet chocolate chips
24 oz. evaporated milk
2 tsps vanilla extract (4 tsps at 8500 ft. elevation)
2 eggs, beaten

Preheat oven to 350°F. Grease a 9×13-inch baking pan. Sift or mix (I never sift anything) the glutinous rice flour, white sugar, and baking soda together in a large bowl. Set aside. Heat the butter and chocolate chips together in a small saucepan over low heat, stirring until the chocolate is completely melted. Pour the chocolate into the bowl of stand mixer. Using the paddle attachment, stir the evaporated milk, vanilla, and eggs into the chocolate on low speed until mixed. Stir in the dry ingredients until the batter is smooth and lumps are worked out. Pour the batter into the pan and bake for 45-55 minutes or until the batter no longer jiggles. Remove from oven and let cool. Store at room temperature (don't refrigerate). Makes one 9×13-inch cake.