

Week of Menus

Bacon Maple Mochi Cake - Bamachi Cake

Makes 9x13 pan

Ingredients

10 -12 slices, thick bacon, the best you can buy

1 lb box mochiko (sweet rice flour - equivalent to 3 cups)

$\frac{3}{4}$ cups of sugar

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

2 sticks of butter (1 cup) melted

1 cup maple syrup

$\frac{3}{4}$ cup whole milk

4 eggs

1 tablespoon vanilla extract

Additional maple syrup for drizzling

Method

Preheat oven to 400. Place bacon on a roasting pan in an even layer. A rack that allows the bacon to drain is ideal as you want to remove the fat. Place in oven and cook for 10 to 12 minutes until golden on one side and then flip bacon and cook for an additional 5 to 7 minutes until bacon is brown and mostly crispy. Remove from oven and allow to cool. (Can be prepared the day before. Place strips in plastic bag and refrigerate until needed.)

NOTE oven temperature change for baking cake.

Preheat oven to 350. Grease a 9x13 pan well, using cooking spray or your choice of grease.

In a large bowl whisk together mochiko, sugar, baking powder and salt. In a large bowl (or microwaveable large cup) whisk together melted butter, maple syrup, whole milk, eggs, and vanilla extract. Add wet ingredients to dry ingredients, and using your strong bicep muscles whisk and blend until batter is uniform.

Using a large knife and a stack of bacon, carefully slice small even pieces of bacon. The smaller pieces distribute much better into the batter. Add bacon pieces to batter and gently fold in pieces.

Pour batter into prepared pan. Bake for 1 hour. Remove from oven and allow to cool for 10 minute. Slice and serve, with an additional option of a maple syrup drizzle if a bit more sweetness is desired.