

Title: 蒸烤年糕 *Steamed / Baked Chinese New Year Cake*
蒸年糕 *Steamed Nian-Gao:*

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- 糯米粉 一包 1 pkg of glutinous rice flour (1 lb)
- 紅糖 3/4 c of dark brown sugar
- 熱水 3/4 c of hot water
- 冷水 1 - 2 cups of water

- 1) Dissolve brown sugar in hot water (could use Microwave to help dissolve the sugar)
- 2) Add the sugar water to the flour in a bowl
- 3) Add the rest of the water to the mixture 1 Table spoon at a time. Mix until the dough is smooth and forms a ball.
- 4) Spread the mixture in a greased (sprayed with PAM or other oil spray) baking pan (square or round).
- 5) Steam for 45 minutes until the edges separated from the pan.
- 6) Cool and refrigerate.

烤紅豆年糕 *Baked Nian-Gao with Red Bean Paste:*

- 糯米粉 一包 1 pkg of glutinous rice flour (1 lb)
- 糖 1 1/2 c sugar
- 1 Tb baking powder
- 沙拉油 3/4 c oil
- 蛋 3個 3 eggs, beaten
- 牛奶 2 1/2 c milk
- 紅豆泥一包 1 can or 1 package of sweet red bean paste

- 1) Set oven to 350 degrees (if use dark pan, set to 325)
- 2) Mix rice flour, sugar and baking powder well in a large bowl
- 3) Add oil, eggs and milk and mix until smooth (use electric mixer if possible)
- 4) Spray a 13x9x2 pan
- 5) Pour batter into the pan
- 6) Spoon in the bean paste in rows all over the batter
- 7) Bake for 45 minutes until tooth pick comes out clean

Note: Serve best at room temperature. Since eggs and milk are used, refrigerate if served later (Let it return to room temperature before serving).

On Mon, Feb 7, 2011, Hayley Sias <hsias@yahoo.com> wrote: recipes for Nian-Gao: