

# ~ Mochi Cookies ~

-Sunny Wong, Senn High School, Senior-

With the influence of Japanese cuisine, these mochi cookies contain a mochi inside it. The sweet cookie and the chewy mochi combine to create a mix of textures and flavors that just satisfies one's tastebuds.

## ~Recipe~

(Makes 5 cookies)

### ~Ingredients~

#### ~Cookie~

1. 40 g unsalted butter
2. 20 g white sugar
3. 40 g brown sugar
4. 80 g all-purpose flour
5. 1 g baking soda
6. 1 g salt
7. ½ egg
8. 1 cup of chocolate chips

#### ~Mochi~

1. 40 g glutinous rice flour (mochiko)
2. 15 g of corn starch
3. 8 g white sugar
4. 60 ml milk
5. 20 g of matcha or cocoa powder (optional)

#### ~Mochi~

1. Mix the glutinous rice flour, milk, corn starch, and sugar together in a microwaveable bowl until all ingredients are well mixed.
2. Cover the bowl with plastic film and heat it up at around 800W for 2 min in the microwave oven.
3. Add some corn starch to a cutting board and your hands, and carefully take out the mochi and shape it into a round, smooth ball.
4. Cover in plastic wrap and leave to the side.

#### ~Cookie~

1. Heat butter on a pan in medium heat until it turns light brown, stirring occasionally to prevent it from burning. Then leave it to cool at room temperature for 5 mins.
2. Gently blend the dark brown sugar and white sugar into the melted butter.
3. Beat the egg and mix into the butter mixture until combined, and then add salt and baking powder.
4. Stir to combine.
5. Add sifted flour and matcha powder (optional) into the mixture, mix it gently until it is fully incorporated.
6. Preheat the oven at 180 degree Celsius (or 350 degrees Fahrenheit)
7. Divide the cookie dough and mochi into 5 individual balls. (Optional) Take out some dough to make a head and the arms and legs for the turtle.
8. Flatten the cookie dough on your palm then sit the mochi in the middle.

9. Knead the dough opening until the mochi is secured in the middle and cannot be seen.
10. Divide the leftover dough into small pieces to make the arms and legs, and a slightly bigger ball for the head.
11. (Optional if u don't want a shell on top) Add chocolate chips and sprinkle salt on top.
12. Let the cookies bake for 11-13 mins.
13. Take out the cookies and let rest until room temperature.
14. Add chocolate chips and coconut to a bowl and melt in the microwave at 15-second intervals until melted.
15. Alternatively, set up a double boiler, and add a bowl of chocolate chips on top of a pot of simmering water (without the water touching the bowl).
16. Stir occasionally to melt the chocolate.
17. Set aside once melted, and let cool. for a bit.
18. Dip the top half of the cookie into the chocolate once slightly cooled, and let rest until the shell is set.
19. Enjoy the cookie while it's still warm!



no one is born a great cook, one learns by doing.

- Julia Child