



## Nian Go (Chinese New Year's pastry)

NIBBLEDISH CONTRIBUTOR

### Ingredients

\*16 ounces mochiko sweet rice flour \*3/4 cup vegetable oil \*3 eggs \*2 1/2 cups skim milk \*1 cup sugar \*1 tablespoon baking soda \*8 ounces adzuki beans

### Instructions

I made this every year for my friends and relatives. They got bored of it for awhile until I started getting creative. Now, they expect something quirky every year. Mix everything except the adzuki beans with an electric mixer at medium speed for 2 minutes. Beat for 2 more minutes at high speed. Sprinkle additional Mochiko flour over a 9"x13" baking dish that has been oiled or sprayed with Pam. Spread half of the batter on the bottom of the baking pan. Spread the red adzuki beans (you can mix some batter into the beans if they are too thick to spread). Spread the other half of the batter over the red adzuki beans. Bake in oven at 350 degrees Fahrenheit for 40 to 50 minutes. It is up to you whether you would like to put it in a mold or not. Molds provide good presentation but if its for at home only, then you can use a simple pie pan.