



Sweet Rice Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1lbs Sweet rice flour
- 3 Eggs
- ½ cup melted unsalted butter
- 1cup Sugar
- 2cups Milk
- 1tsp Baking powder
- 1tsp Vanilla extract
- 1lbs Sweet bean paste
- Little bit Sesame seeds

Instructions

1. Put all ingredients (except bean paste and sesame) into a large mixing bowl, mix thoroughly.
2. Grease the baking pan with butter. Put batter into the pan.
3. Spread the bean paste evenly in to the pan. (The paste will sink but it is normal. Don't worry!)
4. Sprinkle the sesame seeds.
5. Bake at 350°F, 40min

