



## Coconut Baked Mochi Cake (Low Fat)

NIBBLEDISH CONTRIBUTOR

### Ingredients

#### Dry Ingredients:

1 lb. or 1 box Mochiko Flour 2 tsp. of Baking Powder 1 cup of sugar (if you like it sweeter add 1 more cup) 1/4 tsp of salt

Wet Ingredients: 2 whole eggs plus 1 egg white 2 (14 oz) cans of Low Fat Coconut Milk (unsweetened) 1 tsp. of vanilla extract

### Instructions

Preheat Oven: 350 degrees

Mix together dry ingredients in one bowl and mix wet ingredients in another. Slowly pour wet ingredients into the dry and mix well.

Pour batter into a 13x9 ungreased pan

Bake in the oven for 1 1/2 hours or until the sides of the cake start pulling away from the pan.

Enjoy!

p.s. the regular version is extremely high in fat and sugar which is delicious, but that's if you don't mind your stomach looking mochi-esque! ;)