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# Kona Coffee Mochi

Total time: 1 hr 40 min Yield: 9 servings

## Ingredients

1 1/2 cup mochiko  
1 cup sugar  
1/2 tsp baking powder  
1 cup Kona coffee, strong brewed  
3/4 cup coconut milk  
3/4 tsp vanilla extract  
Katakuriko (potato starch)

Prep Time: 20 min Cooking Time: 1 hr 20 min Total Time: 1 hr 40 min

## Instructions

Preheat oven to 275°F. Grease an 8" square pan. Mix mochiko, sugar and baking powder. Slowly whisk in Kona coffee, coconut milk and vanilla extract. Pour into a pan and cover tightly with foil. Bake for 60 to 80 minutes until top is set. Remove cover and let cool. Cut with a plastic knife when cooled and roll pieces in katakuriko.

## Source:

Jenna Shiroma, Kona Coffee Recipe Contest Winner: College Culinary Sweet – 2nd Place