



Chinese Moon Cake

Makes 6 cakes

Recipe from *Favorite Dim Sum* by Lonnie Mock (currently out of print)

- Dough: 1-1/2 cups all purpose flour
1/4 cup instant nonfat dry milk
1 teaspoon baking powder
1/8 teaspoon salt
1/4 cup brown sugar
1 large egg
1/2 stick (1/4 cup) butter or margarine
- Filling: Mix together: 1 cup coconut flakes, 1 cup finely chopped walnuts,
1 cup finely chopped dates, 1 cup lotus nut paste or red bean paste,
2TBS softened butter
- Mix: 1 egg yolk, 1/2 teaspoon sesame oil

Grind dry milk in a blender or food processor to make the granules into a finer powder. Place flour, dry milk, baking powder and salt in a mixing bowl. Beat egg with sugar until sugar is dissolved. Gradually add egg mixture and butter to the dry ingredients.

Mix well with 2 knives or pastry blender to get a dry dough similar to pie dough. Roll out the dough to about 1/16" thickness. Cut a piece of dough large enough to line the bottom and sides of the moon cake mold (or a tart pan). Gently press into place. Spread and press filling over dough, leaving enough room at the top for a layer of crust. Cut another piece of dough to cover the filling; gently press into place. Remove excess dough and return it to the bowl. Firmly but gently press all over the cake to get a good impression and smooth surface (this will be the bottom).

Holding the mold, cake facing down, in one hand, give it a whack against a hard edge (such as the table edge or the center divider of the sink,) catching the cake with the other hand as it is released from the mold. Place cake on baking sheet. Repeat until all cakes are made. Brush tops and sides with yolk mixture.

Bake at 350 degrees in the center of the oven until the bottom is golden brown, 18-22 minutes. Turn heat dial to broil. Open oven door partially and watch the cake tops turn brown, about 30 seconds or so. As soon as the tops have acquired the desired brown color, remove cakes from oven and transfer to racks to cool.

Store in container at room temperature or refrigerate or freeze for longer period. Moon cakes are rich; cut into slices before serving.

Variations: There is an endless variety of moon cakes. Cakes can be filled with lotus nut paste, red bean paste, any sweet filling having a somewhat thick consistency.

The Wok Shop

718 Grant Avenue Chinatown
San Francisco, CA 94108
(415) 989-3797 — 1 (888) 780-7171
www.wokshop.com