

Brownie Butter Mochi

Brownie Butter Mochi is a chocolate variation of the very popular Hawaiian Butter Mochi, a buttery and chewy dessert made with glutinous rice flour. This chocolate butter mochi version is similar to a brownie but with the chewy texture of mochi. Once you have a bite, you won't be able to resist another.



4.84 from 6 votes

Prep Time

15 mins

Cook Time

30 mins

Total Time

45 mins

Course: Dessert Cuisine: American, Hawaiian Servings: 16 pieces Calories: 177kcal
Author: Trang

Ingredients

- 1 1/4 cup Mochiko (190 g)
- 1 rounded teaspoon baking powder
- 1/4 cup cocoa powder
- 3/4 cup granulated sugar
- A big pinch of kosher salt
- 2 oz unsalted butter - melted
- 1/2 cup dark chocolate chip (~ 3 oz)
- 1 teaspoon pure vanilla extract
- 2 large eggs
- 1 cup unsweetened canned coconut milk
- Extra butter for pan

Instructions

1. Preheat oven to 350°F.
2. Brush the bottom and sides of an 8"x8" square baking pan with melted butter, line the pan with a long strip of parchment paper and let the excess hang over the side. Brush the parchment paper with butter as well and add another long strip of parchment paper crosswise. Brush with melted butter again and set aside.
3. In a medium mixing bowl, add mochiko, baking powder, cocoa powder, sugar and salt and stir with a whisk until evenly distributed. Set aside.
4. Melt butter in a small bowl in the microwave for 40-45 seconds. Add chocolate chip to the hot butter and stir to melt the chocolate completely.
5. In a large mixing bowl, add vanilla, eggs, coconut milk and beat with a whisk until smooth. Add the melted butter and chocolate mixture and beat until combined.

6. Stir in the dry ingredients and mix until completely smooth.
7. Pour the mixture into the prepared pan and bake for 25-30 minutes until a toothpick inserted in the middle comes out mostly clean with just a few crumbs attached.
8. Allow to cool completely before cutting and serving.

Notes

- Refrigerate left over. To reheat, wrap a piece of mochi in a damp paper towel and microwave for 10-15 seconds depending on the size you cut them.
- Either natural or dutch processed cocoa powder can be used in this recipe.
- Use canned coconut milk, and not the one in the carton. Canned coconut milk has higher fat content and will result in tastier baked good.

Nutrition

Serving: 52g | Calories: 177kcal