



Place credit card orders by phone 24 hours a day! Call toll-free **1-800-888-9681!**

Search

CUSTOM SEARCH

VIEW CART 

Chinese Mooncakes- Home Style

Ingredients:

- 1/2 cup salted butter
- 1/4 cup sugar
- 2 egg yolks
- 1 cup all-purpose flour
- 1 can red bean paste or 1 cup jam

1. In a large mixing bowl, combine the butter, sugar and 1 egg yolk. Stir until creamy and combine completely.
2. Add the flour and mix thoroughly. Form the dough into one large ball and wrap it in aluminum foil. Put this in the refrigerator for 30 minutes.
3. Unwrap the chilled dough and, with clean hands, form small balls in the palms of your hand. These are the moon cakes.
4. Make a hole with your thumb gently in the center of each mooncake and fill with about half a teaspoon of your favorite jam or red bean paste.
5. Brush each cake with the other beaten egg yolk.
6. Preheat the oven to 375 degrees. Bake the mooncakes for about 20 minutes or just until the outside edges are slightly brown. Makes about 24 moon cakes.

Enjoy!

Click Here To Go Back To The [Good Luck Dumplings Recipe!](#)