

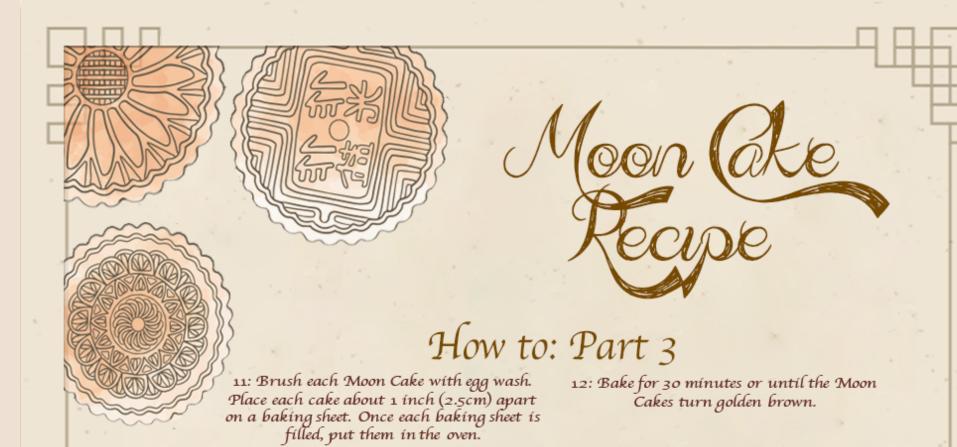


parchment paper.

9: Add the filling. Press the filling into the middle of each circle. Gather the edges over to enclose the filling and pinch closed. Roll into a ball then flatten. (7.5 cm) circle. When stretching the dough make The edges thinner and the middle thicker

10: Prepare the Moon Cake press. Add flour to it to help ease the cake out after pressing. Then, press each flattened circle in the mold to shape the Moon Cake. To remove each pressed cake, bang all four sides till the cake comes out.

If you don't have a moon cake press, try to shape the cake as round as possible and use a fork or a skewer to draw a design. It can be as simple as making a cross or series of lines, or more elaborate if you're patient Alternatively you can also use a clean stamp or another baking mold



13: Remove from the oven. Leave to cool on a wire cooling rack. Once cooled, they are ready to serve or package.

Serve with Chinese tea.

Package in little boxes for distributing as gifts.

Enjoy