



# Moon Cake Recipe

## Ingredients

### Dough

- 4 cups all purpose flour (plain powder)
- $\frac{3}{4}$  cup dried milk powder
- 1 table spoon baking powder
- 1 teaspoon salt
- 3 large eggs
- 1  $\frac{3}{4}$  cups sugar
- $\frac{3}{4}$  cup unsalted butter, melted and cooled to room temp
- 1  $\frac{1}{2}$  teaspoon vanilla extract (essence)

### Filling

- 1 cup apricot preserves (jam) (equivalent of one ounce jar)
  - 1 cup chopped pitted dates
  - 1 cup sweetened, flaked coconut (desiccated coconut)
  - $\frac{3}{4}$  cup raisins (or sultanas)
- Or simply Lotus Paste and Red Bean paste (if you do add this filling, you don't need anymore mixing or ingredients, just stuff it inside, just it inside the dough)

### Egg Glaze

- 1 Lightly beaten egg
- 2 tablespoons water



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## How to: Part 1

1: Make the mooncake dough by mixing the flour, milk powder, baking powder and salt together in one bowl.

3: Mix the two bowls together till it is a dough like substance

5: Roll a log shape from the dough. If possible, at the point it is helpful to let the dough sit in the fridge overnight as it makes it easier to work with cut into evenly sized rounds. There will be approx. 15 to 20 pieces

2: In another bowl, break the eggs and add the sugar. Beat together for up to 5 minutes. Pour in the melted butter and vanilla extract. Mix ingredients.

4: Knead the dough. Tip the dough onto a floured surface and knead lightly.

6: Make the filling. Mix the apricot preserves, chopped dates, coconut and raisins together in a small bowl. Use a fork to mash down any large chunky pieces of apricot



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## How to: Part 2

7: Preheat oven to 375°F/190°C/Gas mark 5. Prepare two sheets by covering them in 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.

8: Press each dough piece into a 3 inch (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.



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## How to: Part 3

11: Brush each Moon Cake with egg wash. Place each cake about 1 inch (2.5cm) apart on a baking sheet. Once each baking sheet is filled, put them in the oven.

12: Bake for 30 minutes or until the Moon Cakes turn golden brown.

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