EASY MOONCAKE RECIPES
A Step-By-Step Guide

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This is one of the most common mooncakes that is available in the region. The skin is baked and the fillings are made of lotus paste or others.

**WHAT IS REQUIRED**

**Servings:** Prepare 4 mooncakes of about 8cm diameter (weigh about 160-170 grams per mooncake)

**Crust**
- 120 grams of cake flour or top flour or Hong Kong flour
- 70 grams of golden syrup
- 30 grams of peanut oil
- 4 grams of alkaline water

**Fillings**
- 4 salted egg yolks
- 440 grams of lotus seed paste
- 40 grams of melon seeds (optional)
- Egg washing
- 1 egg yolk plus 1 tablespoon of milk plus few drops of cooking oil, beat and sift

**Others**
Some mooncake moulds of your choice.
STEPS OF PREPARATION

- Pre-treatment of egg yolk – wash the egg yolk with some Chinese cooking wine, either steamed until it is cooked or cooked in the microwave oven for 20 seconds. Take away all the egg whites attached.

- Mix all the skin/crust ingredients in a mixing bowl. Stir and knead until well-mixed. Let it rests in the mixing bowl for 20-30 minutes. Theoretically, the longer the dough is rested, the more “stretchable” the dough will be. Divide the dough into 4.

- Mix the melon seeds (if any) to the lotus paste fillings and divide into 4 balls. Take one round-shaped ball and flatten it with your palm and place a salted egg yolk in the centre. Seal the edges, shape as round as possible. Set aside for later use.

- Pre-heat the oven to 180 degree Celsius.

- After the dough is adequately rested, take one ball, shape it round, flatten it, put a ball of lotus seeds filling and seal the edges.

- Place the dough in your preferred mould, press hard and flatten the dough such that the shape conforms to the mould. Dislodge the mooncake and place in a greased baking tray. Bake in the pre-heated oven of 180 degree for 10 minutes. After 10 minutes, take out the mooncake, let it cool for 5 minutes and egg washed as thoroughly as possible. Send back to the oven and bake again for 10-15 minutes until your desired colour tone. It is generally advised that you leave the mooncake for 3 days before consumption.

Blog Recipe Reference:
http://wp.me/p3u8jH-4c1. Please click for update recipe if any.
Baked Matcha Moon Cake
（绿茶翡翠月饼）

A new flavour of mooncake with green tea filling and green tea crust.

WHAT IS REQUIRED

Servings: Prepared 4 moon cake of about 75 grams each

Crust
- 60 grams of cake flour or top flour or Hong Kong flour
- 35 grams of light corn syrup
- 15 grams of vegetable shortening or peanut oil
- 2 grams of alkaline water
- 1 tablespoon of matcha powder

Moon Cake Filling
- 150 grams of lotus paste or mung bean paste
- 30 grams of melon seeds or nuts of your choice
- 1.5 tablespoons of matcha powder

Glazing
- Some super glazing gel (bakery shop)

Others
- Some moon cake mould of your choice.
STEPS OF PREPARATION

• In a bowl, put the mung bean paste or lotus paste. Add the matcha powder and stir until well-combined. Add the melon seeds and stir until well-mixed. Divide into 4 balls. Shape it round and set aside. Note that I have used homemade paste. You can also purchase the paste from the store. As store purchase paste have stronger flavouring, your matcha powder may need to be increased to mask the flavouring.

• In another bowl, put all the ingredients and knead until it forms a pliable dough. Let it rest for at least 15 minutes. After 15 minutes, divide into 4 equal balls.

• Pre-heat the oven to 140 degree Celsius.

• Take one dough ball, shape it round then flattens it. Put a ball of matcha filling and seal the edges. Place the dough in your preferred mould, press hard and flatten the dough such that the shape conforms to the mould. Dislodge the moon cake and place in a greased baking tray. Bake in the pre-heated oven of 140 degree for 12-15 minutes. Once the moon cakes are completely cooled, brush the super glaze on top the moon cake.

Blog Recipe Reference:

http://wp.me/p3u8jH-7a7. Please click for update recipe if any.