***Title: 烤年糕 Baked Chinese New Year Cake***

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材料 Ingredients

1. 糯米粉 一包 (500gm) 1 pkg of glutinous rice flour
2. 糖 一杯或更少 Sugar 1 Cup (can be less)
3. 沙拉油 Cooking oil 200ml
4. 牛奶 Milk 500ml
5. 蛋 3個 3 Eggs
6. 香草精 Vanilla Extract 1 teaspoon
7. Baking powder 1 teaspoon

作法 Cooking Instruction:

1, 先打蛋,不要打到發, 陸續加入其它材料,混合均勻

Beat the eggs but do not make them foam. Mix with other ingredients until well-blended.

2, 小muffin烤盤抹油,倒入麵糊九分滿

Grease the bottoms of muffin cups (small size). Divide batter among muffin cups (each about 4/5 full).

3, 入烤箱烤25分( 放上層烤)

Bake 25 minutes (top rack).

P.S. 可做成約48個 Serves about 48 muffins

Optional:

1. 喜歡芝蔴, 可於麵糊上灑上少許芝蔴 Sesame seeds lovers can sprinkle some on top
2. 喜歡紅豆泥亦可於麵糊內加入適量紅豆(先放一半麵糊,再放紅豆,再放另一半麵糊 Red bean paste lovers can add red bean paste to the inside of the muffin cups (Put the muffin mix in first, add some red beans, then top it with more muffin mix.)

預祝成功 Good luck baking.