

# CHINESE NEW YEAR SWEET RICE CAKE (Nián Gāo) 年糕(高)

- Sabina Huynh (First Saturday PDX Planning Committee Member)

## Ingredients:

- 1 bag (16 oz) of glutinous rice flour
- 1 ¼ cups of brown sugar
- 2 ¼ cups of water
- 2 tablespoons of any cooking oil
- 1 – 2 eggs, as needed



## Method:

### To cook the syrup:

1. in a small saucepan boil the water, add the sugar, keep stirring until the sugar is completely dissolved.
2. Turn off the heat, put it aside to cool to room temperature before using.

### To mix the batter:

3. in a large mixing bowl add the whole of bag of glutinous rice flour, the oil, slowly stir in the syrup, keep stirring until crumbs are broken up and the batter is smooth.

### To prepare for steaming:

4. Spray an 8 inch round metal or Corning ware tray with Pam or rub oil around to prevent sticking.
5. Slowly pour all the batter into the tray; gently tap the bottom of the tray on the counter to get rid of the air bubbles. Use toothpick to pop any remaining air bubbles forming on top.

### To steam:

6. Use plenty of water, 4 to 5 cups, in the steamer, heat the steamer on high.
7. When water starts to steam, put the tray of batter on the rack in the steamer, cover the lid and steam on medium high heat for 50 minutes.
8. When time is up, turn off the heat, take out the tray of cake out of the steamer, wait till it cools down.

9. Refrigerate it in pan *overnight* to let it get firmed up and set.

### To pan fry:

10. Remove the chilled cake from the tray, cut into slices, about ½ inch thick.
11. Beat an egg in a small bowl.
12. Preheat the frying pan on medium or medium low heat, add a bit of cooking oil, coat several slices at a time in the egg mixture, and immediately place them in the pan.
13. Fry each side for 2 to 3 minutes, until golden brown.
14. For thicker egg color, recoat them in the egg mixture and pan fry again. When the cake feels soft, take them out and serve them hot. **Enjoy!**