

Sticky rice cake (nian dou bao)

You need a baking pan of about 20/30 cm

Preheat oven on 175 Celsius.

Ingredients

- 1 package of glutinous rice flour
- 2 cups of milk = 480 ml
- 1/3 cup of sugar = 75 gr
- 113 gram of butter (I use butter=roomboter without salt)
- 2 teaspoons of baking powder
- 1 package of vanilla sugar
- 4 eggs
- 1 can of red beans
- coconut flakes

Preparations

Except for the can red beans mix everything together. Prepare and grease the baking pan with bake paper (sometimes it's called parchment paper). Pour half of the batter into the pan. Mix the other half with the can of red beans. Top with some coconut flakes.

Bake in oven 40 to 45 minutes on 175 Celsius.