

Vegetarian Lotus Paste Mooncake



INGREDIENTS

- 500 g Plain Flour
- 1 1/2 tbsp Lye Water
- 300 g (200 ml) Golden Syrup
- 15 tbsp Cooking Oil
- 200 g Melon Seeds
- 1500 g Lotus Paste

DIRECTIONS

1. In a mixing pot, put in lotus paste and melon seeds, and mix well.
2. Knead it well and roll into a ball with your palm 100 g each, and set aside for wrapping.
3. Sift the plain flour, make a hole in the center, pour in the golden syrup, cooking oil and lye water. Mix well and wait for 15 minutes.
4. Knead it and roll into a ball of 40 g each.
5. Depress it, wrap in the lotus paste and roll it up, covering the whole lotus paste.
6. Put it into the mooncake mold and use your palm to press it in. Knock it out from the mold when done.
7. Use some water to brush the surface and bake for about 7 minutes at 160 degree C.
8. Remove from oven and brush with milk water or syrup and bake for another 5 - 10 minutes.
9. Cool in wired tray.