

Snowskin Mooncake

Ingredients for snowskin

Icing Sugar – 75g

Corn Flour – 30g

Shortening – 38g

Milk -250g

Flour “Gao Fen” (a kind of glutinous flour) -75g

*The pastes are ready-made.

*To add colour and taste to the snow skin such as orange flavour, replace 100g of milk with 100g of freshly squeezed orange juice.

Method:

- 1) Mix all the dry ingredients in a mixing bowl, followed by the shortening and the milk.
- 2) Mix well to form it into soft dough.
- 3) Remove the soft dough from the mixing bowl and place it on a floured table and knead it to form a dough ball.
- 4) Make/roll the paste into a small ball.
- 5) Wrap some dough/snow skin around the paste ball.
- 6) Dust the whole ball with some flour and dust the mooncake mould as well.
- 7) Press the whole ball gently into the mould and remove it carefully.
- 8) Put it into the fridge overnight and it will be ready to be enjoyed.