

# EKOJI FUSION FAVORITES

## OBON DESSERT RECIPES

### BUTTER MOCHI

#### Ingredients

- 1 Stick of Melted Butter (8 Tbsp)
- 16 oz Package of Mochiko (Rice Flour)
- 2.5 cups Sugar
- 2 tsp Baking Powder
- 12 oz Can of Evaporated Milk
- 14 oz Can of Coconut Milk
- 3 Eggs
- 2 tsp Vanilla Extract

#### Directions

1. Preheat oven to 375 °F.
2. In a large bowl, sift together mochiko, sugar, and baking powder.
3. In a medium bowl, whisk together evaporated milk, coconut milk, eggs, and vanilla extract.
4. Pour milk mixture into the large bowl of dry ingredients.
5. Stir in melted butter.
6. Pour into greased 9 x 13 pan, ensuring the mixture is evenly spread out.
7. Bake for 50-60 minutes, then let cool completely before covering the pan.

### MATCHA RICE KRISPIE TREATS

#### Ingredients

- 3 Tbsp Butter
- 10-12 oz Bag of Marshmallows
- 1.5 Tbsp Matcha Powder
- 6 cups Rice Krispies Cereal

#### Tips:

- The more marshmallows the better. Most come in 10 oz bags, but Harris Teeter sells 12 oz jumbo marshmallows- just cut the marshmallows so they melt faster.
- Grease your spatula to make mixing easier.
- Make ahead of time by tightly wrapping up the cooled Rice Krispie Treats in wax paper and/or plastic wrap and keeping in the freezer.

#### Directions

1. Grease a 9 x 13 pan (or line with wax paper) and set aside the Rice Krispies Cereal in another bowl.
2. Melt butter in a large pot over low-medium heat.
3. Stir in marshmallows and mix until melted, continually stirring so they don't burn.
4. Remove pot from heat and stir in matcha powder.
5. Add cereal and stir quickly—you'll have about 30-60 seconds until it gets too gooey to mix.
6. Pour mixture into the pan and let cool.

### FRUITY PEBBLE TREATS

#### Ingredients

- 3 Tbsp Butter
- 10-12 oz Bag of Marshmallows
- 6 cups Fruity Pebbles Cereal

#### Tips:

- The more marshmallows the better. Most come in 10 oz bags, but Harris Teeter sells 12 oz jumbo marshmallows- just cut the marshmallows so they melt faster.
- Grease your spatula to make mixing easier.
- Make ahead of time by tightly wrapping up the cooled Fruity Pebble Treats in wax paper and/or plastic wrap and keeping in the freezer.

#### Directions

1. Grease a 9 x 13 pan (or line with wax paper) and set aside the Fruity Pebbles Cereal in another bowl.
2. Melt butter in a large pot over low-medium heat.
3. Stir in marshmallows and mix until melted, continually stirring so they don't burn.
4. Remove pot from heat.
5. Add cereal and stir quickly—you'll have about 30-60 seconds until it gets too gooey to mix.
6. Pour mixture into the pan and let cool.

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## VEGAN BROWNIES

### Ingredients

- 2 cups unbleached all-purpose flour
- 2 cups white sugar
- ¾ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup water
- ¼ cup vegetable oil
- ¾ cup applesauce
- 1 teaspoon vanilla extract

### Directions

1. Preheat the oven to 350 °F.
2. Grease a 9x13-inch baking dish.
3. Stir together flour, sugar, cocoa powder, baking powder, and salt in a large bowl.
4. Add water, vegetable oil, applesauce, and vanilla; mix until well blended.
5. Spread evenly in the prepared dish.
6. Bake until top is no longer shiny, 25-30 minutes, then let cool completely before covering.

## TOFFEE BLONDIES

### Ingredients

- 1 cup packed brown sugar
- ½ cup butter
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup toffee baking bits
- 1 cup semi-sweet chocolate chips
- 2 tablespoons toffee baking bits

### Directions

1. Preheat the oven to 350 °F.
2. Grease a 9x13-inch baking dish.
3. Beat brown sugar, butter, and eggs together in a large bowl with an electric mixer.
4. Stir in flour, baking powder, baking soda, and salt. Stir in 1 cup toffee bits and chocolate chips. Spread evenly in greased pan.
5. Bake until golden brown, 23 to 28 minutes.
6. Remove from oven and immediately sprinkle evenly with 2 tablespoons toffee bits.

## GLUTEN-FREE PEANUT BUTTER COOKIES

### Ingredients

- 2 cups peanut butter
- 2 cups white sugar
- 4 eggs, beaten
- 2 cups semi-sweet chocolate chips
- 1-1/2 cups chopped pecans

### Directions

1. Preheat the oven to 350 °F.
2. Combine peanut butter, eggs, and sugar and mix until smooth. Mix in chocolate chips and nuts.
3. Spoon dough by tablespoons onto greased cookie sheet. Bake for 10-to 12 minutes.

Tip: Let the cookies cool on the cookie sheet for 5 to 10 minutes before removing.