***Title: 蒸烤年糕 Steamed / Baked Chinese New Year Cake Author: 趙海莉Hayley Sias***

***蒸年糕 Steamed Nian-Gao:***

* 糯米粉 一包 1 pkg of glutinous rice flour (1 lb)
* 紅糖 3/4 c of dark brown sugar
* 熱水 3/4 c of hot water
* 冷水 1 - 2 cups of water

1) Dissolve brown sugar in hot water (could use Microwave to help dissolve the sugar)

2) Add the sugar water to the flour in a bowl

3) Add the rest of the water to the mixture 1 Table spoon at a time.  Mix until the dough is smooth and forms a ball.

4) Spread the mixture in a greased (sprayed with PAM or other oil spray) baking pan (square or round).

5) Steam for 45 minutes until the edges separated from the pan.

6) Cool and refrigerate.

***烤紅豆年糕Baked Nian-Gao with Red Bean Paste:***

* 糯米粉 一包 1 pkg of glutinous rice flour (1 lb)
* 糖 1 1/2 c sugar
* 1 Tb baking powder
* 沙拉油 3/4 c oil
* 蛋 3個 3 eggs, beaten
* 牛奶 2 1/2 c milk
* 紅豆泥一包 1 can or 1 package of sweet red bean paste

 1) Set oven to 350 degrees (if use dark pan, set to 325)

2) Mix rice flour, sugar and baking powder well in a large bowl

3) Add oil, eggs and milk and mix until smooth (use electric mixer if possible)

4) Spray a 13x9x2 pan

5) Pour batter into the pan

6) Spoon in the bean paste in rows all over the batter

7) Bake for 45 minutes until tooth pick comes out clean

 Note: Serve best at room temperature. Since eggs and milk are used, refrigerate if served later (Let it return to room temperature before serving).