**New Year Red Bean & Rice Cake 紅豆烤年糕**

**A Chinese recipe courtesy of Chia-Ling**

Ingredients:

1 egg

30g vegetable oil

70g sugar

15g condensed milk (can be replaced by milk)

3g vanilla extract (optional)

220g milk

\* 230g glutinous (sticky) rice flour 水磨糯米粉

\* 250g sweetened red bean paste (coarse) 紅豆碎泥

1. Preheat the oven to 180℃/350℉

2. Combine all wet ingredients and sugar

3. Add rice flour and mix well. Add red bean

4. Pour the mixture into a 20cm\*20cm mold covered with greased parchment paper

5. Bake for 50 minutes

Notes:

Served hot or at room temperature within 3 days

Don’t refrigerate. Freeze and bake before serving

\* Can be found at the 99 Ranch Chinese Supermarket, 7330 Clairemont Mesa Blvd.