

Dough Ingredients:

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| 1. SOKA wheat flour | 250 gr |
| 2. Golden syrup | 155 gr |
| 3. Baking soda | 2.5 gr |
| 4. Oil | 40 gr |
| 5. Egg yolk | 15 gr |
| 6. Peanut butter | 25 gr |

Spreading ingredients:

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| •Egg yolk | 2 pcs |
| •Egg white | ½ pcs |

Filling Ingredients (Mung Bean):

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| 1. Peeled mung beans | 500 gr |
| 2. Granulated sugar | 300 gr |
| 3. Water | 250 gr |
| 4. Salt | 5 gr |
| 5. Cooking oil | 100 gr |
| 6. Cornstarch | 50 gr |
| 7. BOS | 25 gr |
| 8. Liquid vanilla | As needed |



How to Make Mung Bean Filling:

- 1.Steam the mung beans until soft, then mash them finely using a rolling machine or by pounding.
- 2.Mix the mashed mung beans with water, cornstarch, granulated sugar, and salt.
- 3.Cook over medium heat while stirring until thickened.
- 4.Reduce the heat, then add cooking oil, BOS, and vanilla.
- 5.Continue cooking while stirring until the mixture becomes smooth and non-sticky.
- 6.The filling is ready to use.

How to Make Mooncake:

- 1.Mix golden syrup, baking soda, and oil, stir well, add sifted flour and knead briefly.
- 2.Add peanut butter and egg yolk, then knead until smooth.
- 3.Let the dough rest in the refrigerator for 2 hours before using.
- 4.Weigh 30 g of dough and 30 g of filling, then roll into balls and mold.
- 5.Bake at 150°C to 170°C (adjust according to oven temperature) for 15 minutes. Remove from the oven, let it sit for a while, then brush with egg wash.
- 6.Bake again until slightly golden brown.

Yields 16 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

