

MOONCAKE SOKA



PT MANUNGGA PERKASA

Dough Ingredients:

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:

•Egg yolk	2 pcs
•Egg white	½ pcs

Filling Ingredients (Mung Bean):

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

