



Mushipan Recipe

Soft & Fluffy
Japanese Steamed Cake

Banana Mushipan



Ingredients (makes 6)

- 1 banana
- 1 egg
- 3.4 fl oz (100 ml) milk
- 1 Tbsp sugar
- $\frac{1}{2}$ Tbsp vegetable oil
- 5.3 oz (150 g) pancake mix



Instructions



1. Slice half the banana for topping, then mash the rest until smooth.



2. Whisk the egg in a bowl, add the milk, sugar, and oil, then fold in the pancake mix and mashed banana.



3. Divide the batter among six paper baking cups, top with the banana slices, then steam in a covered pot for about 12 minutes.



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Matcha Mushipan



Ingredients (makes 6)

- 1 egg
- 3.4 fl oz (100 ml) milk
- 2 Tbsp sugar
- ½ Tbsp vegetable oil
- 5.3 oz (150 g) pancake mix
- 1 Tbsp matcha
- 2 Tbsp chocolate chips (dark or white)



Instructions



1. Whisk the egg in a bowl, then add the milk, sugar, and oil and mix well. Fold in the pancake mix and sifted matcha.



2. Stir in the chocolate chips gently until just combined.



3. Divide the batter among six paper baking cups. Steam over medium heat for about 15 minutes in a covered steamer.

Banana Mushipan



Ingredients (makes 6)

- 2.8 oz (80 g) sweet potato
- 1½ Tbsp sugar (for simmering the sweet potato)
- 1 egg
- 3.4 fl oz (100 ml) milk
- 2 Tbsp sugar
- ½ Tbsp vegetable oil
- 5.3 oz (150 g) pancake mix



Instructions



1. Cut the peeled sweet potato into small cubes, add just enough water to cover, sprinkle with the sugar, and simmer for 5 minutes.



2. Whisk the egg in a bowl, add the milk, sugar, and oil, then mix well; fold in the pancake mix and the cooked sweet potato.



3. Divide the batter among six paper baking cups, then steam over medium heat for about 15 minutes in a covered steamer.



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