

Chinese prosperity cakes (Fa Gao)

Ingredients

- 1 cup cake flour (sifted)
- ½ cup all-purpose flour
- 2½ tablespoons glutinous rice flour (sweet rice flour)
- 2 teaspoons baking powder
- 6 tablespoons dark brown sugar, packed
- 2 tablespoons white granulated sugar
- 6½ ounces room-temperature water
- 1 tablespoon neutral oil (vegetable or canola)
- 1 teaspoon vanilla extract
- ½ teaspoon ground ginger
- White cupcake/muffin liners
- Toothpick

Directions

- Set up your steamer: fill a large wok or pot with water and place a steaming rack inside. Water should be about ½-¾ inch below the rack. Bring to a boil over high heat.
- Line a 6-cup muffin tin with white/neutral paper liners (colored liners will stain the cakes!). Have your toothpick ready.
- In a large bowl, whisk together cake flour, all-purpose flour, glutinous rice flour and baking powder. Make sure everything is well combined, with no lumps of baking powder.
- In a separate bowl, whisk together dark brown sugar, granulated sugar and water until the sugar dissolves completely. You shouldn't feel any grains when you rub mixture between your fingers. Add vanilla extract and ground ginger. Mix well.
- Pour wet ingredients into dry ingredients.
- Using wooden spoon or spatula, mix until batter is smooth with no visible streaks of flour. Small lumps are okay but break up any large ones. Batter should be thick enough to coat back of spoon.
- Use a toothpick to draw a line across the batter surface. Line should stay well-defined for at least 15 seconds. If it fills in quickly, add 1-2 tablespoons of sifted cake flour and mix again. Test until the line holds!
- Pour batter into prepared muffin liners, filling each about 75-80% full, about ¼ cup batter.
- Using the toothpick, draw a large plus sign (+) or cross (X) in the center of each cake, going all the way to the edges, inserting about ¼ inch deep. These lines guide how cake will crack open to create a beautiful blossom effect!



Nutritional information

Serves 8

Calories: 162 per serving

- Once water is boiling vigorously in the steamer, reduce the heat to medium-high; you still want a small rolling boil.
- Using oven mitts, carefully place muffin tin on steaming rack. Cover immediately with lid.
- Steam for 20 minutes without opening lid.
- Turn off heat. With oven mitts on, carefully remove muffin tin from steamer.
- Let cakes cool in tin for 5 minutes, then transfer to cooling rack.
- Enjoy warm or at room temperature.

Flavor Variations:

- Add 1-2 teaspoons matcha powder for green tea flavor
- Add 1 teaspoon cocoa powder for chocolate flavor
- Garnish tops with goji berries or red dates before steaming

Storage:

- Room temperature: 1-2 days in an airtight container
- Refrigerator: 4-5 days
- Freezer: up to 1 month
- Reheat: Steam 9-10 minutes from frozen or microwave 15-30 seconds from fridge.