



FIRST PLACE WINNER

Lemon – Blueberry Chinese New Year Cake

(Nian Gao)

Submitted by Anqi Dong '16

“This cake is traditionally eaten during the Chinese (Lunar) New Year. Like many foods eaten during this time, its name is synonymous with a phrase that means something positive, in this case ‘this year higher (better) than the last’. Traditionally, this cake is rather unadorned, flavored only with sugar. After our family moved to North America, we tried to make this recipe and to adapt it to our new environment, hence the addition of fruit, which we feel makes the flavor more interesting.”

- Anqi Dong

Ingredients

1 lb Glutinous Rice Flour (about 3½ cups)
3 Eggs
1 – 1¼ cup Sugar
1 cup Oil (Olive Oil, Corn Oil, or Canola Oil) **OR**
Melted butter
1 cup Milk
¼ cup Lemon Juice
1 teaspoon Baking Powder
½ – ¾ cup Blueberries, fresh or frozen

Method of Preparation

Preheat oven to 350°F. Coat a 9”x13” baking pan with oil spray. Set aside. Whip oil (or melted butter) and sugar in a mixing bowl until creamy. Add eggs one by one, milk, then lemon juice, beating with a wire whisk. Stir in glutinous rice flour and baking powder until well blended. Mix in blueberries. Pour the batter into the prepared pan. Let stand for about 5 minutes. Put the pan in the preheated oven and bake for 30–40 minutes (until cake turns golden, and a toothpick inserted into the center comes out clean).