

# Custardy Apricot Vegan Sweet Corn Mochi Cake

## Ingredients

- 20 dried apricots
- 4 ears of sweet corn
- ¼ cup plant-based milk
- ½ cup granulated sugar
- 1/3 cup vegan butter, melted
- 1 tsp. vanilla extract
- 1 cup glutenous rice flour
- 1 cup all-purpose flour
- 1 tsp. baking powder
- Pinch of salt
- 1 tbsp. apricot jam

## Steps

1. Place the dried apricots in a saucepan and cover with water. Bring to a boil and allow to boil for about 10 minute to soften. Remove from the heat, strain, and set aside. Preheat the oven to 325°F (175°C). Grease an 8x8 inch square cake tin and set aside.

2. Cut the kernels off the cob of corn, measure out three cups of kernels and set aside the remaining corn for later. Add the kernels to a blender, along with four of the rehydrated apricots and the plant-based milk. Blend until smooth, and follow by adding the melted butter, sugar, and vanilla. Blend again. Add the flours, baking powder and salt, and blend until smooth.

3. Transfer the batter to the greased cake tin. Sprinkle the remaining corn kernels on top of the cake. Add the apricots in four rows of four on top. Place the cake in the oven and bake for 90 minutes. Remove from the oven, allow to cool, and run a butter knife around the sides of the cake tin before flipping it onto a cooling rack. Heat the jam in a small bowl for 30 seconds in the microwave to melt. Brush the melted jam on top of the cake for a shiny finish. Cut the cake into 16 equal squares, with an apricot in the center of each piece. Store in the fridge, and enjoy!

