

# Traditional Mooncake Recipe

Traditional mooncakes are a staple of the Mid-Autumn Festival, celebrated across China and other parts of Asia. These round pastries symbolise family unity and are often enjoyed while gazing at the full moon. The classic mooncake recipe features a golden-brown, tender pastry filled with sweet or savoury fillings. The most traditional version contains lotus seed paste, sometimes with a salted egg yolk in the center, symbolising the moon. The dough is typically made from flour, syrup, and oil, which is then wrapped around the filling and pressed into decorative moulds before being baked to perfection.



### Sample Recipe

	Recipe serves	Prepared for
(For 150g mould)	12	12

Ingredient	Amount		Scaled amount	
Oil (cup)	1/3	----	1/3	----
Golden Syrup (Cup)	1/2	----	1/2	----
Lye water (1 tsp)	1	----	1	----
Plain Flour (Cup)	1 1/2	g	1 1/2	g
Fillings to skin ratio	2/3	----	2/3	----

### Shopping List

Ingredients	Have it	Quantity
Oil (cup)	<input type="checkbox"/>	
Golden Syrup (Cup)	<input type="checkbox"/>	
Lye water (1 tsp)	<input type="checkbox"/>	
Plain Flour (Cup)	<input type="checkbox"/>	
Fillings	<input type="checkbox"/>	
* Red Bean Paste	<input type="checkbox"/>	
* White Lotus Paste	<input type="checkbox"/>	
* Green Tea Paste	<input type="checkbox"/>	
* Black Sesame Paste	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

### Sample Instructions

1. Combine oil, golden syrup and lye water and mix well.
2. Add plain flour and mix well, rest for 1 hour.
3. Split the mooncake skin and filling into the desire portion accordingly. Mooncake Skin (1/3) : Fillings (2/3). Depending on the mould size, for example mould size of 150g, then 50g of mooncake skin, 100g of fillings. Roll them into a ball shape.
4. Flattened the mooncake skin, and then wrap the fillings within it. Roll into a ball shape again.
5. Place it into the mould and press it to form the mould shape and pattern.
6. Spray some water just before bake.
7. Bake it at 180°C for 5 mins. Egg wash the mooncake (or use other alternatives such as soy milk etc).
8. Continue baking for ~15 mins.
9. Rest for 2-3 days before consumption.
10. Note : for different mould size, minor variation in timing may apply.

