



THE J.M. SMUCKER Co

# Mini Custard Mooncakes

**Prep Time Cook Time Serves Difficulty**

30 mins 20 mins 10 N/A

## Ingredients

- **Custard Filling:**

- 1/2 cup (125 mL) Eagle Brand® Original Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 1/3 cup (79 mL) Carnation® Regular Evaporated Milk

Evaporated Milk

- 2 large egg yolks
- 2 tbsp (30 mL) cornstarch
- 2 tbsp (30 mL) milk powder
- 1 tbsp (15 mL) unsalted butter
- 1/4 tbsp (4 mL) vanilla extract (optional)
- pinch of salt

- **For Brushing:**

- 1 large egg yolk
- 1 tsp (5 mL) water

- **For the Dough:**

- 1 1/4 cups (295 mL) Robin Hood® All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/4 cup (60 mL) icing sugar
- 1/4 cup (60 mL) unsalted butter, softened
- 1 large egg yolk
- 2 tbsp (30 mL) cold water, or as needed
- pinch of salt
- **Optional but recommended:**
- Mini mooncake mold (approximately 50g size)

## Directions

### Step 1:

In a small saucepan, whisk together the Eagle Brand Sweetened Condensed Milk, Carnation Evaporated Milk, egg yolks, cornstarch, milk powder, butter, vanilla if using, and salt until smooth.

### Step 2:

Place the saucepan over low heat. Cook, stirring constantly, for about 5 to 7 minutes until the mixture thickens into a soft dough-like custard.

### Step 3:

Transfer the filling to a plate or bowl. Cover and let it cool, then refrigerate for about 30 minutes until firm enough to handle.

### Step 4:

In a mixing bowl, combine the Robin Hood All Purpose Flour, icing sugar, and salt. Add the softened butter and rub it in with your fingers or mix with a fork until the texture looks crumbly.

**Step 5:**

Add the egg yolk and mix. Add cold water, 1 tablespoon at a time, just until the dough comes together. Do not overmix.

**Step 6:**

Wrap the dough and chill for about 30 minutes.

**Step 7:**

Divide the chilled custard filling into 10 to 12 small balls. Divide the dough into 10 to 12 pieces.

**Step 8:**

Flatten one piece of dough into a small circle. Place one custard ball in the center and gently wrap the dough around it. Seal well and roll lightly into a smooth ball.

**Step 9:**

Lightly dust the mooncake mold with flour. Press each filled ball into the mold, then release onto a lined baking tray.

**Step 10:**

Preheat the oven to 350°F (175°C). Bake the mooncakes for 10 minutes.

**Step 11:**

Mix the egg yolk and water for the egg wash. Remove the mooncakes from the oven and lightly brush the tops. Return to the oven and bake for another 8 to 10 minutes, until lightly golden.

**Step 12:**

Let the mooncakes cool completely before serving. They can be enjoyed the same day or stored in an air-tight container.

## Images

