

溫馨月餅安其心

青草巷社區人文與慈善活動



Mooncake Recipe 月饼食谱



Team A

Sweet filling ingredients
Spicy Mooncake 20 small pies

- 1) Coconut Sugar 14g
 - 2) Hot Water 44g
 - 3) ~~Red~~ Red Bean Powder 24g
 - 4) Multigrain 10g
 - 5) Coconut/cooking oil 8g
- Divide dough into 10g = 6 pieces
5g = 8 pieces

Team A outer skin

- 1) Red Bean powder 11g (x3 = 33)
- 2) Hot Water 35g (105)
- 3) Cocoa Instant Mix 35g
- 4) Multigrain 13g
- 5) cooking oil 7g

Team B

Spicy Filling ingredients

- 1) Coconut Sugar 3g
- 2) Curry Powder 6g
- 3) Hot Water 40g
- 4) ~~Red~~ Red Bean Powder 10g
- 5) Veggie Floss 34g
- 6) cooking oil 7g

Team B

outer skin

- 1) Oatmeal grind into powder 32g (x3 = 96)
- 2) Chinese Yam & Apricot 32g (x3 = 96)
- 3) Hot Water 27g (x3 = 81)
- 4) Curry powder 15g (x3 = 45)
- 5) cooking oil 8g (x3 = 24)

Spicy + powder mix with water first

Red Bean Powder mix with coconut sugar first

Scales the ingredients 秤量成分



Mixed the ingredients 混合成分



Knead the filling and crust 搓馅料和饼皮



Mold making 模型制作



Making Mooncake Boxes 制作月饼盒



Exquisite Mooncake Boxes

精致月饼盒







感恩中秋月餅制作团队

青草巷慈濟志工為送暖心到感恩家，一起同心協力，製作月餅。展開關懷「送愛心月餅到案家」的溫馨之舉，滿滿的祝福帶著大家親自製作的靜思小月餅，以及全球慈濟人的滿滿祝福，走訪各個案家，帶來中秋佳節的溫馨祝福，祝福全家平安快樂。