



西南佛州華人聯誼會  
SOUTHWEST FLORIDA CHINESE ASSOCIATION

# NEWSLETTER

佛州西南部華人協會月訊



## Upcoming Events 活動

Sept. 24, Thursday 8PM - Bud Johnson + Tiffany Chang Zoom Art Presentation "Chinese Oil Paintings" Registration required

Sept. 26, Saturday, 12noon - Moon Festival at Estero Community Park. Registration required.

材料：

- \*140克 糯米粉 \*50克 粘米粉 \*110克 小麦澄粉
- \*80克 细砂糖 \*80克 炼乳 \*400毫升 淡奶
- \*60克 白油 \*3克 可可粉 \*3克 抹茶粉
- \*500-600克 豆沙馅 \*2大勺 糯米粉

Ingredients :

- \*140g Glutinous rice powder
- \*50g Short grain rice powder
- \*110g Wheat starch \*80g Caster sugar
- \*80g Sweetened condensed milk
- \*400ml Unsweetened condensed milk
- \*60g Shortening
- \*3g Unsweetened cacao powder
- \*3g Matcha green tea powder
- \*500-600g Bean paste
- \*2 tbsp Glutinous rice powder



### Member Benefits

#### Free with Membership:

- Newsletters
- Chinese Cultural Classes
- Professional Counseling Seminars
- Chinese Festival Events

#### Discounts with Membership:

- Special Promotions
- Local businesses

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## 月饼做法 (Method)

Stir together rice flours, wheat starch, sugar, sweetened and unsweetened condensed milk in a bowl. Steam the mixture for 30 minutes on high heat. Remove and cool briefly aside. Rub in the shortening and mix until the dough is smooth and soft.

糯米粉，粘米粉，小麦粉，细糖，炼乳和淡奶放入盆里，搅拌均匀后旺火蒸30分钟左右。取出稍晾凉片刻，加入白油揉成光滑柔软的团状。

Divide the dough into two portions and divide one of them again into half. Mix cacao powder with one and matcha with the other until combined. Divide each flavour of dough into 28 portions. Prepare the filling too into 28 portions. Microwave two tablespoons of glutinous rice powder with strong heat for about 1 minute until cooked.

面团匀分成两份，其中一份再分两小份。1小份加入可可粉揉成淡咖啡色可可饼皮，另外1小份加入抹茶粉揉成绿色抹茶饼皮。将3种不同颜色的饼皮各分成28份，豆沙馅也分成28份。2大勺糯米粉用微波强火热1分钟至熟成为手粉。

Dust the mooncake mold (50-63 grams) and tap to remove excess rice flour. Take one portion from each 3 colours of dough and combine them into a round. Flatten out the dough and center the filling. Seal and shape into a ball. Lightly coat the surface with prepared cooked glutinous rice flour. Press each mooncake into the mold and then push lightly out on a serving plate. Cover tightly with plastic film and chill for 1-2 hours.

洒些熟糯米粉在月饼模子内（大小50-63克），拍出多余的粉。每种颜色的饼皮各取1份粘合成圆，按扁后放上1份豆沙包紧，收口后搓圆。表面拍上薄薄一层熟糯米粉，入模子压好成型，推出放在盘子，盖上保鲜膜冷藏1-2小时即可食用。



## Business Members

We welcome our business members and their sponsorship.

We are welcoming our new business member:

**EJP Capital, LLC.**

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The Chinese Alliance Church of Southwest Florida

**陈业添牧师**  
Rev. Calvin Tan  
Sunday Worship 主日崇拜 10am  
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