

Chocolate Snow Skin Moon Cakes

巧克力冰皮月餅/巧克力冰皮月餅

Prep time: 60 minutes Make time: 60 minutes Total Time: 2 hours

Yield: 12 mooncakes (50g each)

Ingredients:

Snow Skin Dough:

200g Snow skin premix powder
40g Vegetable shortening
200g Water (in room temperature)
A few Coco powders/ any food powder (optional)
1 cup Cooked flour to dust the mooncake and the mold

Filling:

Half of a Chocolate Cake (break it into pieces): I used this [recipe](#) from *Add a Pinch*.
Chocolate Ganache: I also used the [recipe](#) from *Add a Pinch* to make my chocolate ganache.
Chocolate covered rice crispies (optional)
Milk



Instructions:

For the Filling:

1. Bake a chocolate cake and break it into pieces.
2. Make a batch of chocolate ganache. After it cools down, add some chocolate cereal for a better texture.
3. Mix both chocolate cake and the ganache together. and add some milk to make it creamy.
4. Put it in the fridge. Chill for at least an hour.

For the Snow Skin Dough:

1. Mix all the ingredients together, and add some Coco powder for the color of the dough.
2. Put it in the fridge. Chill for at least an hour.

Making the Mooncakes:

1. When both chocolate mixture and the dough are firm enough to handle, divide them into 25g portions each and roll into a ball.
2. In the meantime, put about a cup of flour into a steamer to steam it for 5 minutes. Take it out and cool down.
3. Flatten the dough. Place the filling into the center of the dough. Wrapped it up tightly and seal the edges.
4. Lightly dust the cooked flour in the mooncake mold. Tap and remove it gently.
5. Chill for at least 6 hours before serving.

****Note:

- People put all sorts of filling into the snow skin mooncakes. There are [Oreo](#), [black sesame seeds](#), red beans paste, green bean paste, etc.
- The ratio of the dough and the filling is very important. You don't want to end up with too much or too little filling, or too thick or too thin of a dough.