

# Pandan Lotus High Protein Mooncakes



Fortified with quality U.S. Dairy protein, these fragrant seasonal treats are best paired with a cup of Chinese tea.

### Nutrition Content Per 100g:

Calories 430kcal; Total Fat 20g; Saturated Fat 7g; Trans Fat 0g; Cholesterol 25mg; Total Carbohydrates 38g; Dietary Fiber 7g; Sugars 4g; Protein 25g; Calcium 357mg; Magnesium 0mg; Phosphorus 261mg; Potassium 203mg; Sodium 160mg; Iron 1mg; Vitamin A 0IU; Vitamin C 0mg

### Benefit of Using U.S. Dairy:

- Milk Protein Isolate boosts protein content and is easily digested and absorbed by the body.

### Ingredients:

Pandan Flavored Lotus Paste (Sugar Free)	68.93g
Isomaltooligosaccharide (Powder)	25.52g
Coconut Oil	14.56g
<b>U.S. Milk Protein Isolate</b>	<b>45.03g</b>
Melon Seeds	16.62g
Glycerin	8.21g
Pandan Paste	0.65g
Salt	0.41g
Sucralose	0.06g
<b>Total</b>	<b>180g</b>

### Preparation:

1. Add lotus pandan paste, Isomaltooligosaccharide powder, coconut oil, glycerin, pandan paste, sucralose and salt to a mixing bowl; mix well 1-2 minutes.
2. Add milk protein isolate and mix for about 1 minute or until most of the powder is incorporated.
3. Add melon seeds and mix until dough is uniformed and seeds are evenly distributed, about 1 minute. Do not over-mix.
4. For small scale batches, use a standard kitchen mixer with a standard mixing blade. For very small batches, mix by hand with a bowl and spoon.
5. Divide dough into portions of 60g each and place them firmly into a mooncake mould.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: <https://www.usdairyexcellence.org/>