80 Diapers' Coconut Mooncakes

Dough:
5-6 cups all purpose flour
1 c honey
¾ c + 2T oil. (The original recipe uses peanut oil, but coconut oil tastes even better. You
    can also sub plain old vegetable oil.)
1 egg
4 t baking soda
¼ c boiling water

Filling:
1 c shredded coconut
1 c sugar (1/2 c if using sweetened coconut)
½ c all purpose flour
1 egg
½ c butter
1 ½ t vanilla extract

In a small bowl, thoroughly mix soda in boiling water. In large bowl, mix together honey, oil, soda mixture and egg. Stir in flour, adding more if needed. Knead till mixed, but do not over-knead. Dough should be the texture of play-doh—not sticky but not too stiff.

Wrap dough and place in the fridge for 30-60 minutes.

While dough is chilling, make filling. In food processor, combine all ingredients and process thoroughly to combine. (If you don't have a food processor, you can combine the ingredients in a mixer and mix as thoroughly as possible. You will have more visible coconut pieces in the finished cakes, but that doesn't matter.)

You can chill the filling for 10-15 minutes as well to make it easier to handle.

Preheat the oven to 350 degrees farenheit (180 celcius).

Oil your molds by spraying with olive oil cooking spray or smearing with a thin coat of oil. Let it sit 10 minutes, then wipe gently with paper towel to remove any excess oil.

Remove the dough from the fridge and tear off about a golf-ball sized piece. Roll out into a thick circle, about ¼ inch thick. Place a small teaspoonful of filling in the middle and shape into a ball, being careful not to tear the dough and let the filling escape. (You can patch and fill any torn spots with more dough, it won't matter.)

When you have a small ball, press it gently into your mooncake mold to create the pattern on top. If you don't have a mooncake mold, you can buy one here or use anything else you have on hand. Play doh molds, craft supplies, all kinds of tools can create a beautiful patterned top to your cakes. Use your imagination!

Tap the mold to release the mooncakes and place them on a greased cookie sheet. Bake for 8-10 minutes or till they are golden brown. Cool thoroughly before serving.

Makes 30-40 mooncakes.