

## Coconut Chiffon Cake Recipe

### Ingredients:

240 g plain (all-purpose) flour  
1 tablespoon baking powder  
6 eggs, separated into yolks and whites  
280 g sugar  
1/4 teaspoon salt  
225 ml coconut milk, squeezed from 1 grated coconut and sufficient water  
1 tablespoon screwpine (pandan) juice, obtained from pounding or blending and squeezing screwpine leaves  
a few drops of green food coloring  
1/2 teaspoon cream of tartar  
2 teaspoons corn oil

### Method:

Sift flour and baking powder together, twice. Set aside. Beat egg yolks, sugar and salt until white and creamy. Add coconut milk and screwpine juice slowly followed by food coloring. Sift in sifted ingredients and fold in quickly but gently so as not to break the bubbles. Whisk cream of tartar and egg whites until soft peaks form. Add to the egg yolk mixture and mix in slowly and evenly. Stir in corn oil and pour batter into a well-greased 25 x 9-cm tube pan. Bake in preheated oven at 170 degrees Celsius for about 75 minutes. Insert a skewer to check if cake is cooked (skewer should come out clean). When done, invert onto a wire rack straightaway. Let totally cool before removing from tin. Cut into slice and serve.

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