

Coconut Red Beans Cake Recipe

Ingredients:

200 g red beans
200 g rice flour
30 g tapioca flour
30 g cornstarch
200 g caster sugar
½ teaspoon alkaline water
1100 ml coconut milk

Method:

Wash the red beans and cook into a pot of boiling water until done and soft. Remove and drained. Keep aside. Mix the rice flour, tapioca flour and the rest of ingredients until well combined. Pour the mixture into a pot and cook over low heat until slightly thick. Then add in cooked red beans, and mix well, pour into a 7-inch steaming tray. Steam over medium heat for about 40 minutes until done. Let cool before serving.

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