

Indonesian Layer Cake Recipe

Ingredients:

7 eggs, separated
150 g sugar
1 teaspoon vanilla essence (extract)
150 g butter, softened at room temperature and beaten
1 tablespoon Brandy
90 g plain (all-purpose) flour, sifted
1/4 teaspoon mixed spice, sifted

Method:

Grease base and sides of a 17-cm square cake tin. Line base with greased greaseproof paper. Whisk egg yolks, sugar and vanilla essence until creamy. Beat in butter and brandy. Stir in sifted ingredients. Set aside. Whisk egg whites until just stiff. Pour beaten egg whites over egg yolks mixture. Fold gently.

Place prepared tin under preheated grill for 1 minute. Remove from grill and add a ladleful of batter. Spread batter evenly by rolling wrist to tilt tin. Return to grill for 5 minutes or until light brown. Repeat until batter is used up.

After last layer, turn out and leave to cool on a wire rack.

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