

Indonesian Layered Banana Cakes Recipe

(Amparan Tatak Pisang Indonesian Dessert Recipe)

Ingredients: Makes 20 cakes

400 ml (1⅔ cups) light coconut milk
100 g (scant 1 cup) rice flour
1 tablespoon tapioca flour
125 g (½ cup + 1 tablespoon) sugar
pinch of salt
5-6 ripe bananas (pisang raja or pisang abu), peeled, halved lengthways,
cut in diagonal slices 1cm (½ inch thick)

Top Layer:

200 ml (¾ cup + 1 tablespoon) coconut milk
3 tablespoons rice flour
1 teaspoon sugar
pinch of salt
1 drop vanilla essence

Method:

To make the bottom layer, heat coconut milk to boiling point. Remove from the heat and allow to cool for 5 minutes. Meanwhile, measure rice flour, tapioca flour, sugar and salt into a mixing bowl. Stir to combine. Gradually pour in the hot coconut milk, stirring continuously to obtain a smooth mixture. Stir bananas into the batter. Pour mixture into a 16-cm (1½ inch) square tin that has been wiped with a paper towel dipped in vegetable oil. Steam over moderate heat for 25 minutes or until set. Meanwhile, stir all the ingredients for the top layer together and pour this over the base. Continue steaming for another 15 minutes over moderate heat, or until the top layer sets. Cool before cutting into squares or diamond shapes.

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