

Shanghai Steamed Cake Recipe

Ingredients:

5 nos. eggs
200g plain flour
2 teaspoons baking powder
3 tablespoons Evaporated milk
100g castor sugar
1 tablespoon ovalette

Filling:

300g minced pork

Seasoning:

½ tablespoon light soy sauce
1 tablespoon oyster sauce
½ tablespoon dark soy sauce
1½ teaspoons castor sugar
1 teaspoon pepper
½ teaspoon five spice powder

Method:

To make filling, heat up 2 tablespoons oil to fragrant the minced pork, add in seasoning, stir-fry briskly for a moment. Remove and leave to cool. Whisk eggs, castor sugar and ovalette until light and creamy with mixer, add in plain flour and the remaining ingredients stir lightly until become smooth batter. Pour in ½ portion of batter in a lined greaseproof paper 9 inches steaming round tin. Steam in the preheated steamer for 15 minutes. Dish out, spoon in ½ portion of filling, then add in the rest of the batter, level the surface and top with the remaining filling. Continue steaming at high heat for further 15 minutes until cooked through. Remove from heat, leave to cool and ready to serve.

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