

Steamed Butter Cake (Mah Lai Koh) Recipe

Ingredients:

120 g high protein or bread flour, sifted
90 g plain (all-purpose) flour, sifted
1 tablespoon custard powder, sifted
240 g castor sugar
60 g butter, melted
60 g lard, melted
3 eggs, mixed with 1 teaspoon vanilla, beaten lightly
180 ml milk
3 teaspoons baking powder
1/2 teaspoon dark soy sauce
Some olive or slivered almond nuts or red cherries as decoration

Method:

Mix sifted flour ingredients into a big mixing bowl. Add in sugar, melted butter and lard, lightly beaten eggs and milk to mix until well combined. Add in baking powder and dark soy sauce and mix well. Pour into a lined round cake tin 22cm (9inch) diameter. Sprinkle some olive or slivered almond nuts or red cherries on top as decoration. Steam with high heat for 30 minutes until cooked. Let cool a while before cutting into pieces. Serve.

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