

Steamed Coconut Palm Sugar Cake Recipe

Ingredients A:

1 tablespoon ovalette
4 nos. eggs
240g castor sugar

Ingredients B:

240g plain flour
1½ teaspoons baking powder
150ml thick coconut milk
few drops of pandan (screwpine leaves) essence

Filling:

300g grated young coconut
100g palm sugar
125ml water

Method:

To make filling, stir-fry the grated young coconut in the preheated dry wok at low heat until aromatic. Next, add in palm sugar and water, stir-fry until the sugar is completely dissolves. Continue keep stirring at low heat until slightly dry and syrupy, dish out, leave to cool and keep aside. Whisk ovalette, eggs and sugar until light and creamy with mixer, gradually add in ingredients B, stir lightly until become smooth batter. Put paper cup into steaming mould, spoon 1 tablespoon batter into the paper cup and fill in 1 teaspoon of filling, then cover with some batter. Steam in the preheated steamer at high heat for 15 minutes. Remove from heat, ready to serve.

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