

Steamed Pumpkin Cake Recipe

Ingredients:

Ingredient A:

300 g pumpkin (skinned, steamed)
180 g castor sugar
½ teaspoon salt
200 g tapioca powder
200 ml water
180 ml coconut milk

Ingredient B: mix together

1 freshly grated coconut
a pinch of salt

Method:

Steam the pumpkin. Add in remaining ingredient A. Mix well in a food processor. Put it into a 7-inch square tray. Steam in a wok over low heat for 40 minutes until cooked. Cool completely and slice. Coat with ingredient B before serving.

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