

Steamed Sago Cake Recipe

Ingredients A:

250g sago
100g castor sugar
60g wheat starch
150ml thick coconut milk
¼ teaspoon fine salt
few drops of pandan (screwpine leaves) essence
few drops of food green coloring

Ingredients B:

50g peeled yam (diced)
50g peeled orange color sweet potato (diced)
50g peeled white color sweet potato (diced)

Garnishing:

Fried sesame seeds

Method:

Soak sago into water about 20-30 minutes, remove and drain well. Mix sago with the remaining ingredients A and all ingredients B until well combined. Pour the mixture into a greased 8 inches square steaming tin and level the surface. Steam in the preheated steamer at high heat for 25-30 minutes until cooked through. Remove from heat, sprinkle with fried sesame seeds, leave to cool completely and cut into pieces, ready to serve.

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