

Steamed Water Chestnut Cake Recipe

Ingredients A:

30g wheat starch
30g tapioca flour
100g water chestnut powder
200g castor sugar
250ml thick coconut milk
150ml water

Ingredients B:

8 nos. water chestnuts (peeled, shredded)

Method:

Mix all ingredients A, cook in a pot over boiling water, and stirring until thicken, add in shredded water chestnut, stir well. Prepare a greased 7 inches steaming tin, spoon in mixture, level the surface and steam in the preheated steamer at high heat for 25 minutes. Remove from heat, leave to cool completely before cutting and serve.

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