Pandan Ogura Cake

PT MANUNGGAL PERKASA

INGREDIENTS A:
- **DAHLIA** flour — 85 gr
- Egg yolks — 5 pieces
- Whole egg — 1 piece
- Vegetable oil — 40 ml
- Coconut milk — 80 ml
- Pandan-flavored pasta — 1 teaspoon

INGREDIENTS B:
- Egg whites — 5 pices
- Powdered sugar — 95 gr
- Cream of tarar — ½ teaspoon
- Salt — ¼ teaspoon

HOW TO MAKE:

1. Preheat the oven to 160°C (320°F). Place a baking tray with 1 cm of water in it in the oven.

2. Whisk all the ingredients in part A until smooth and well combined, then set aside.

3. Beat the ingredients in part B until stiff peaks form.

4. Gradually fold the part B mixture into the part A mixture using a spatula.

5. Pour the batter into a 20 cm diameter cake pan lined with parchment paper.

6. Bake using the au bain-marie technique (place the cake pan in a larger pan filled with water) for 60 minutes or until cooked through.

7. Remove from the oven, cool, and serve.

Yield 1 cake.

RECOMENDATIONS FOR FLOUR THAT CAN BE USED

Cita Rasa Pangan Berkualitas

DAHLIA