

Rolled Layered Cake with Raisins



PT MANUNGGAL PERKASA

INGREDIENTS:

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| • SOKA flour | 230 gr |
| • Egg yolks | 22 pieces |
| • Egg whites | 8 pieces |
| • Margarine | 200 gr |
| • Butter | 300 gr |
| • Powdered sugar | 400 gr |
| • Sweetened condensed milk | 1/2 can |
| • Milk powder | 20 gr |
| • Vanilla powder | as needed |
| • Raisins, soak and then flatten | 100 gr |
| • Pineapple jam for spreading | as needed |



HOW TO MAKE:

1. Whip the egg whites until stiff peaks form and set aside.
2. In a separate bowl, cream together margarine, butter, powdered sugar, and vanilla until fluffy. Add the egg yolks one at a time, mixing well after each addition. Then, add the sweetened condensed milk, mixing just until combined.
3. Gradually add the all-purpose flour, mixing until well combined. Fold in the whipped egg whites using a spatula.
4. Prepare two 30 x 30 cm baking pans lined with parchment paper. Bake the batter layer by layer in the upper part of the oven at 170°C (340°F). Repeat this process until all the batter is used. Occasionally sprinkle raisins on each layer.
5. Once finished, spread pineapple jam on the final layer of the cake, roll it up, and press gently to compact. Allow it to cool, and it's ready to serve.

Yields about 30 pieces.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

