

# Ant Nest Cake



PT MANUNGGA PERKASA

## INGREDIENTS:

• DAHLIA flour	100 gr
• Cornstarch	30 gr
• Granulated sugar	225 gr
• Baking soda	8 gr
• Baking powder	1 gr
• Fresh ginger	20 gr
• Eggs	5 butir
• Margarine, melted	85 gr
• Sweetened condensed milk (white)	120 gr
• Hot water	250 gr



## HOW TO MAKE:

1. Roast the ginger, wash it, crush it, and add it to the hot water.
2. Cook the sugar in a pan until it dissolves and turns dark brown. Pour in the hot water, stir, and boil. Remove from heat, strain, and let it cool.
3. Add the margarine and sweetened condensed milk to the caramel mixture. Stir until well combined and set aside.
4. Whisk the eggs until well mixed.
5. Gradually add the all-purpose flour, cornstarch, baking powder, and baking soda (which have been sifted) to the egg mixture, alternating with the caramel mixture, stirring continuously until smooth.
6. Pour the batter into a greased and floured cake pan.
7. Bake in a preheated oven at approximately 180 °C (350 °F) for 50 minutes or until cooked through.
8. Remove from the oven and let it cool in the pan before taking it out.
9. Cut into pieces as desired and serve.

**Yields 16 pieces.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

