



MANUNGGAL STEAMED BAKPIA

INGREDIENTS :

• MELATI Wheat Flour	60 gr
• Eggs	200 gr
• Granulated Sugar	100 gr
• Emulsifier	5 gr
• Milk Powder	15 gr
• Baking Powder	3 gr
• Butter	50 gr
• Margarine	50 gr
• Dark Compound Chocolate	as needed



HOW TO MAKE :

1. Beat the eggs, granulated sugar, and emulsifier until the mixture becomes fluffy and forms stiff peaks.
2. Add the sifted wheat flour, milk powder, and baking powder, then mix until well combined.
3. Turn off the mixer, then add the melted butter and margarine. Stir until fully incorporated.
4. Pour the batter into molds, filling them halfway, then steam for 10 minutes.
5. Add the dark compound chocolate (DCC).
6. Pour more batter to cover the chocolate (do not fill the mold too full).
7. Steam again for 20 minutes.

Yields: 9 pieces

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

