

# MANUNGGAL STEAMED BAKPIA



PT MANUNGGAL PERKASA

## INGRIDIENTS :

- |                           |           |
|---------------------------|-----------|
| • 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**

