

# LAPIS MOCHA VANILLA OREO



PT MANUNGGAL PERKASA

## INGREDIENTS A :

- Whole Eggs 6 pieces
- Granulated Sugar 150 gr
- Emulsifier 20 gr

## INGREDIENTS B :

- DAHLIA Flour 120 gr
- Powdered Milk 20 gr
- Cornstarch 30 gr

## INGREDIENTS C :

- Butter, Melted 150 gr

## ADDITIONAL INGREDIENTS :

- Vanilla Paste and 8 Oreo Biscuits (Without Cream), Crushed
- Mocha Paste As needed
- Chocolate Spread As needed



## HOW TO MAKE:

1. Preheat the oven to 180°C (upper and lower heat).
2. Beat ingredients A until thick and leaves a trace, then add ingredient B (which has been sifted beforehand) and mix at low speed until well combined.
3. Add ingredient C, and gently fold until fully incorporated.
4. Divide the batter into two equal portions. To one portion, add vanilla paste and crushed Oreo; to the other portion, add mocha paste.
5. Pour the batter into a prepared baking pan lined with baking paper. Bake until cooked through.
6. Once done, spread chocolate spread on the center.

This recipe yields 40 pieces.

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

