

SOFT CLOUD BREAD



PT MANUNGGAL PERKASA

Ingredients:

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| 1. BAKUNG wheat flour | 33 | g |
| 2. Egg yolk | 30 | g |
| 3. Egg white | 70 | g |
| 4. Liquid milk | 30 | g |
| 5. Granulated sugar | 30 | g |
| 6. Vanilla | 3 | g |



How to Make :

1. Make a mold (6 cm wide HVS paper and the length follows the length of the HVS paper .
2. Make a circle with a diameter of 7-8 cm. Glue it with staples .
3. Beat the egg yolks and liquid milk using a whisk .
4. Add flour sifted flour , stir until smooth.
5. Add vanilla paste, stir again until well blended.
6. Prepare a clean container .
7. Add the egg whites, beat with a mixer on low speed until foamy .
8. Add granulated sugar in 3 stages (not all at once) until smooth foam. Increase speed to 2 .
9. Take 1/3 of the beaten egg white, add it to the egg yolk mixture, stir until well blended .
10. Add another 1/3 of the beaten egg whites. Stir until well blended .
11. Take the last 1/3 of the beaten egg white mixture, stir slowly .
12. Heat the Teflon (use very low heat). Place the mold.
13. Pour the batter $\frac{3}{4}$ of the mold, cover and bake for 7-10 minutes until golden brown, then flip.
14. Cover again, and bake for 7-10 minutes .
15. Lift and immediately remove the dough from the mold (do not let it cool) .

Results for 4 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

