

Palm Sugar Steamed Cake



PT MANUNGGAL PERKASA

Ingredients:

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|---------------------------|----------|
| 1. RAFLESIA Wheat Flour | 500 g |
| 2. Palm Sugar (Gula Jawa) | 500 g |
| 3. Water | 450 g |
| 4. Vegetable Oil | 225 g |
| 5. Baking Powder | 2 g |
| 6. Baking Soda | 3 g |
| 7. Egg Yolks | 2 pieces |



How to Make:

1. Cook the palm sugar and water until the sugar dissolves completely. Strain the mixture and let it cool.
2. Beat the egg yolks, baking powder, and baking soda until well combined.
3. Add the palm sugar solution to the egg mixture and stir well. Add the flour and mix until smooth.
4. Add the vegetable oil and stir until fully incorporated.
5. Pour the batter into molds lined with paper cups. Steam in a preheated steamer for 15 minutes over high heat.
6. Remove from the steamer and let cool.

Yield: 30 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

