

# Papaya Cake Pondok Halimun (Papaya Cake)



PT MANUNGAL PERKASA

## Ingredients:

Ripe papaya flesh	380 g
DAHLIA wheat flour	460 g
Granulated sugar	225 g
Margarine	260 g
Eggs	150 g
Emulsifier	35 g
Vanilla	3 g
Baking powder	5 g
Baking soda	5 g



## How to make:

1. Sift the DAHLIA flour together with the baking powder and baking soda; set aside.
2. Blend the ripe papaya flesh until smooth.
3. Beat the sugar and margarine until light and fluffy, add the emulsifier, and beat again until well combined.
4. Add the eggs one by one, alternating with the blended papaya, and mix until smooth.
5. Add the sifted flour mixture (DAHLIA flour, baking powder, and baking soda) and mix until evenly combined.
6. Pour the batter into cake pans and sprinkle with chocolate chips.
7. Bake at 180°C for 35 minutes or until golden brown and fully cooked.
8. Remove from the oven; serve as is or with added cream filling if desired.

**Makes 2 cake pans.**

**FLOUR  
RECOMENDATION**

**Cita Rasa Pangan Berkualitas**

