

# Guava Chiffon Cake



PT MANUNGAL PERKASA

## INGREDIENTS:

• <b>MELATI</b> flour	400 gr
• Granulated sugar	400 gr
• Egg yolks	7 pcs
• Egg whites	8 pcs
• Baking powder	4 gr
• Baking soda	3 gr
• Vanilla powder	3 gr
• Vegetable oil	200 gr
• Guava-flavoured jelly powder	20 gr
• Guava-flavoured drink powder	20 gr
• Guava fruit flesh	400 gr
• Water	50 ml

## FILLING INGREDIENTS:

• Butter	200 gr
• Powdered sugar	100 gr
• Guava flavouring	20 gr



## HOW TO MAKE:

1. Blend the guava flesh with 2 sachets of guava-flavored drink powder until smooth.
2. Mix flour, jelly powder, vanilla powder, baking powder, and baking soda.
3. Add vegetable oil to the blended guava mixture, then combine it with the dry ingredients and mix well.
4. Add egg yolks and mix until smooth, making sure there are no lumps.
5. Add 50 ml of water and mix well.
6. Whip the egg whites until foamy, then gradually add sugar and continue whipping until stiff peaks form.
7. Fold a small portion of the whipped egg whites into the guava batter until combined. Then pour the entire guava batter into the remaining egg whites and gently fold until evenly mixed.
8. Pour the batter into a baking pan and bake at 180°C for 45 minutes or until cooked through.
9. Mix all filling ingredients with a mixer. Slice the cake and layer with the filling.
10. Remove and serve.

**Yields: 8 slices of cake.**

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

