

PANDAN CAKE

OVERVIEW

08-046



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Chiffon

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.100	100.00
BAKELS BAKING POWDER	0.003	2.60
Sugar	0.066	66.00
Salt	0.002	2.00
Vegetable Oil	0.056	56.00
Egg Yolk	0.068	68.00
Coconut cream	0.020	20.00
Water	0.047	47.00
APITO PANDAN PASTE	0.003	3.00

Total Weight: 0.365

Group 2

Ingredient	KG	%
Egg white	0.132	132.00
Cream of tartar	0.001	0.50
Sugar	0.066	66.00

Total Weight: 0.199

Group Pandan Butter Cream

Ingredient	KG	%
Sugar	0.180	-
Evaporated Milk	0.120	-
APITO PANDAN PASTE	0.016	-
Butter	0.300	-

Total Weight: 0.616

Yield: 1 round cake

METHOD

How to do it:

Cake:

1. Sift cake flour and Bakels Baking Powder together, stir in sugar (1) and salt.
2. Add vegetable oil, egg yolks, coconut milk and Apito Pandan Paste. Mix until smooth.
3. Whip egg whites and cream of tartar until soft peak.
4. Add sugar (2) gradually and beat until stiff.
5. Fold egg yolk mixture into egg white mixture gently with rubber scraper until well-blended.
6. Pour the batter into a jelly roll pan.
7. Bake for 15-20 minutes or until done. Let cool.
8. Cut the cake into two. Spread butter cream on top of one layer. Put the other layer on top then spread the remaining pandan butter cream.

Pandan Butter Cream:

1. Dissolve sugar, evaporated milk (or water) and Apito Pandan Paste over medium heat, stirring constantly until well dissolved. Remove from heat.
2. Cream butter until light and creamy. Gradually add milk mixture into butter while creaming. Continue beating until smooth.