

PANDAN & COCONUT CUSTARD CAKE

Serves 8

INGREDIENTS

4 slices	Gardenia Pandan Caramel Loaf
60 g	Butter, unsalted
145 ml	Low-fat milk
95 ml	Coconut milk
½ tbsp	Water
2 whole	Eggs, with egg white and yolk separated
60 g	Plain flour, sifted
65 g	Icing sugar, extra for dusting
15 g	Caster sugar
½ tsp	Pandan essence
1 drop	Green food colouring (optional)

METHOD

1. Preheat oven at 160°C.
2. Line an 8-cup muffin pan with muffin liners and set aside.
3. Using a 2-inch round cutter, cut each slice of Pandan Caramel Bread into 2 round shapes. Place 1 round piece at the bottom of each muffin liner. Set aside.
4. In small pan, add the butter and melt over low heat. Once the butter has melted, remove from the heat and set aside to cool slightly.
5. In another pan, add the low-fat milk and coconut milk. Heat over low-heat until just warm. Do not allow the milk mixture to boil.
6. In a mixing bowl, add in egg yolks and icing sugar, whisk until light and fluffy. Add in the melted butter and water. Continue to whisk for 1 to 2 minutes or until evenly incorporated.
7. Add in the sifted flour and mix until well-combined.
8. Add in the milk mixture, pandan essence and green food colouring, and whisk until the batter is smooth and well-mixed. The batter will look watery and runny. Set aside.
9. In another mixing bowl, whisk the egg whites by using an electric mixer until foamy. Add in the caster sugar and whisk until stiff peaks are formed, around 2 to 3 minutes.
10. Using a spatula, fold in the egg whites, one-third at a time, into the batter. Continue to fold and stir gently until the batter is smooth.





11. Scoop the batter into the muffin liners.
12. Bake in the preheated oven for 30 to 35 minutes, or until the top is golden and a skewer comes out with slight crumbs.
13. Remove the Pandan & Coconut Custard Cakes from the muffin pan and place on a cooling rack for 5 minutes or until the cakes have cooled.
14. Remove the muffin liners, and dust each Pandan & Coconut Custard Cake with some icing sugar. Garnish with some fruit, and serve.

NOTE:

- Pandan essence and green food colouring can be replaced with ½ to 1 tsp of pandan paste.

NUTRITION INFORMATION PANEL

Approximate Nutritional Analysis Per Serving

Pandan & Coconut Custard Cake	
Servings per recipe: 8	
	Per serving
Energy	199 kcal
Carbohydrate	22.5 g
Protein	4.0 g
Total Fat	10.7 g
Saturated fat	7.1 g
Dietary Fibre	0.6 g
Cholesterol	63 mg
Sodium	58 mg