

PANDAN CHIFFON CAKE

With Cocos Extra Virgin Coconut Oil



INGREDIENTS

200 g Cake Flour

2 Tsp Baking Powder

200 g Sugar

45 ml Cocos Extra Virgin Coconut Oil

70 ml Cocos Tree Coconut Cooking Oil

9 Egg whites

6 Egg yolks

140 ml Coconut Milk

1 Tsp Cream of tartar

1/4 Tsp Salt

3 bundles of Pandan Leaves (~30 ml juice)

1 Tsp Pandan essence (Optional)

2 Tsp Vanilla essence (Optional)

(For 25 cm chiffon cake tin)



METHOD

1. Cut and blend the pandan leaves with a little water, strain the pandan juice and mix them with coconut milk. Set aside.
2. Separate egg white from egg yolk. Only 6 egg yolks are required. Set aside the extra egg yolks.
3. Beat egg whites and cream of tartar, adding sugar a little at a time until mixture becomes stiff. Leave approximately 2 tsp of sugar aside.
4. Mix egg yolks in another bowl, add in remaining sugar, flour, coconut oil and pandan juice and salt. Mix well.
5. Add mixture (4) into mixture (3) by portion. Fold it gently in upward direction until well mixed.
6. Pour mixture into baking tin and bake for approximately 55 mins at 170°C.

DO YOU KNOW?

1. Egg whites must be beaten until stiff however, not too over-beaten. Lift your whisk to see if the peaks droop (soft peaks) or not (stiff peaks).
2. Adding appropriate amount of cream tartar may help to prevent over-beating of egg whites.
3. The weight of eggs used are also important. In this recipe, eggs used are weighed approx. 60 g per egg.
4. For healthier and lighter taste, you may use 140 ml of water and 2-3 Tbsp of MCT Powder to substitute coconut milk.
5. Using Cocos Extra Virgin Coconut Oil, adds flavour and aroma to the cake.

