

Kuih Bingka Pandan

**Green
house**
Your Solution For BARESCA



Sugar	162 g
Egg	100 g
Rose Flour	84 g
Custard Powder	19 g
Condensed Milk	125 g
Butter (Melted)	38 g
Water	280 g
Coconut Milk	94 g
<i>GH Coconut Pandan Emulco</i>	16 g

Preparation Time : 10 minutes

Baking Time : 45-60 minutes

Makes around 60 pcs slices

Directions:

1. Preheat oven to 350°F/180°C. Grease a 22cm X 22 cm X 3cm square tin, and line the bottom with parchment paper.
2. Mix sugar, eggs, rose flour and custard powder until well incorporated. In a separate bowl, mix condensed milk, melted butter, water, coconut milk and **GH Coconut Pandan Emulco** together.
3. Pour the liquid ingredients to the dry ingredients and mix until smooth.
4. Pour the batter into the prepared tin and bake it at 350°F/180°C for 45 – 60 minutes, until it is thoroughly cooked.
5. Once cooked, leave it on wire rack to cool down, and cut into pieces once it has cooled down.

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