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preparation time
30 mins



cooking time
1 hour



Biscuit Base

- Digestive Biscuits 75g
- Dessicated Coconut 25g
- Sugar 10g
- Salt 1.5g
- Melted Butter 20g



- 1 Preheat oven to 160°C.
- 2 Crush digestive biscuits and combine it with sugar, salt, dessicated coconut and melted butter.
- 3 Press the biscuit mixture into bottom of 6-inch springform pan.
- 4 Bake it for 10 minutes and then leave it aside.

Coconut Pandan Cheese Filling

- Cream Cheese 275g
- Sugar 60g
- Egg 1½ nos
- Sour Cream 10g
- Evaporated Milk 30ml
-  **COCONUT PANDAN EMULCO** 5.5g
-  **COCONUT PANDAN FLAVOUR** 8g
-  **VANILLA FLAVOUR** 5g
- Corn Flour 5g
- Salt 1.5g

- 1 Beat cream cheese until smooth using a paddle attachment at low speed.
- 2 Add in sugar and continue to beat until smooth.
- 3 Add an egg, mix until well combined and repeat this step for the remaining eggs.
- 4 Add in sour cream, evaporated milk and **GREEN HOUSE COCONUT PANDAN EMULCO, COCONUT PANDAN AND VANILLA FLAVOUR**, beat it at low speed until colour of the batter is evenly mixed.
- 5 Add in corn starch and salt, mix until there is no lumps.
- 6 Pour the batter onto biscuit mixture and bake it over a water bath for 1 hour or until the center of the cake is almost set.
- 7 Cool the cake before unmolding.
- 8 Refrigerate the cake for 4 hours before serving.

Tips

Allow the cream cheese to soften at room temperature to avoid clumps in the batter. If clumps exist, sift the batter to remove the clumps.