

Onde Onde Cake

by Green House





Preparation time

45 mins



Cooking time

15 mins



Ingredients

Pandan Coconut Sponge Cake

- Unsalted Butter 114g
- Sugar 100g
- Salt 2g
- Eggs 2 nos
- Cake Flour 195g
- Baking Powder 7g
- Milk 150g
-  **Green PANDAN COCONUT COCONUT EMULCO** 13g

Butter Cream

- Egg White 50g
- Caster Sugar 68g
- Unsalted Butter 113g

Coconut Filling

- Gula Melaka 50g
- Water 38g
- Fresh Grated Coconut 40g



Pandan
Coconut
Emulco





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Instructions

Pandan Coconut Sponge Cake

- 1 Mix unsalted butter and salt together until mixed well.
- 2 Add in eggs and cake flour, baking powder, and milk, mix until well combined.
- 3 Add in **GREEN HOUSE PANDAN COCONUT EMULCO** respectively.
- 4 Put baking paper and pour the pandan coconut batter into the mold. Flatten it nicely and bake at 180°C for 15 minutes.
- 5 After baked, leave it cool aside on baking paper. Then cut it into 3 pieces.

Coconut Filling

- 1 Add in gula melaka and water together, stir until melted.
- 2 Mix in melted gula melaka with fresh grated coconut, stir until well combined.

Butter Cream

- 1 Double boil egg white and sugar, beat it til mixed well. Then use the mixer and mix it till flully.
- 2 Add in unsalted butter and mixed well.

Place the pandan coconut sponge cake, then spread the butter cream with the coconut filling, layer by layer. Repeat the step til the 3 piece of pandan coconut sponge cake. Last but not least, make the butter cream as a topping decoration on top of the cake.

Serve on the plate, you're ready to eat.

Bon Appétit!