



*Brownese
Steamcake*



Preparation time

20 mins





Cooking time

45 mins



Ingredients

Brown Sugar Steamcake

- Baking Soda 3g
- Milk 125g
-  **Brown Sugar Emulco** 10g
-  **Quick Gel** 3g
- Cake Flour 110g
- Corn Oil 63g
- Sugar 130g
- Egg 2nos

Cheese

- Cream Cheese 250g
- Icing Sugar 20g
- Egg 1nos





Preparation time

20 mins



Cooking time

45 mins



Instructions

Brown Sugar Steamcake

- 1 Whisk egg, sugar, **GREEN HOUSE QUICK GEL** until fluffy.
- 2 Mix in cake flour and baking soda until mixed well.
- 3 Add in corn oil, milk and **GREEN HOUSE BROWN SUGAR EMULCO** until well combined.
- 4 Pour into the mould and steam at 100°C for 15 minutes.

Cheese

- 1 Whisk cream cheese, icing sugar and egg until fluffy.
- 2 Pour **GREEN HOUSE VANILLA FLAVOUR** until well combined.
- 3 Pour into the mould and steam at 100°C for 10 minutes.
- 4 Pour the rest of brown sugar batter into the mould and steam at 100°C for 20 minutes.

You're ready to serve.

Bon Appétit!