



RECIPES

BAKED WHOLEGRAIN PUMPKIN KUEH



INGREDIENTS

INGREDIENTS A

50g	Prima Superfine Wholegrain Flour
50g	Prima Top Flour
4	Eggs
2	Egg Yolks
160g	Caster Sugar
½ tsp	Salt
¼ tsp	Vanillin Powder
½ tsp	Lemon Yellow Colouring (optional)

INGREDIENTS B

250g	Steam Pumpkin Flesh
300ml	Thick Coconut Cream

INGREDIENTS C

70ml	Melted Butter
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PROCEDURE

1. Dice pumpkin and steam for 20 minutes with daun pandan and a pinch of salt.
2. Once cooked, mash up the pumpkin.
3. In a large bowl, mix Ingredients A well and add in Ingredients B.
4. Strain the mixture before adding in Ingredients C.
5. Pour mixture into greased 8 or 9 inch trays.
6. Bake at 180°C for 1 hour and then at 150°C for 45 minutes.
7. Cool off the kueh entirely before serving.

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