



RECIPES

JAPANESE STEAMED CAKE



INGREDIENTS

140g	Prima Hong Kong Flour
2 tsp	Baking Powder
2 nos	Eggs
60g	Milk
50g	Sugar
25g	Sunflower Oil

PROCEDURE

1. Mix Prima Hong Kong Flour and baking powder. Set aside flour mix.
2. In a bowl, whisk eggs, milk, sugar and sunflower oil. Egg mix is ready.
3. Gradually add egg mix into flour mix and whisk until smooth.
4. Fill the paper cups to 2/3 full with batter. Lightly tap it on the table to remove any air bubbles.
5. Place the paper cups into a preheated steamer. Steam it for 8 - 10 minutes.
6. Japanese Steamed Cakes are ready to serve.