



# RECIPES

## ONDEH ONDEH CAKE



### INGREDIENTS

#### SPONGE CAKE

260g	Prima Sponge Cake Mix
5 nos	Eggs
40ml	Water
1 tsp	Pandan Paste
50ml	Vegetable Oil
50g	Coconut Cream

#### FILLING

250g	Fresh Grated Coconut
250g	Gula Melaka, finely chopped
½ tsp	Salt
100ml	Water
5 pcs	Pandan Leaves

#### ITALIAN MERINGUE BUTTERCREAM

100g	Egg Whites
200g	Granulated Sugar
100ml	Water
400g	Softened Unsalted Butter

### PROCEDURE

#### SPONGE CAKE

1. In a mixing bowl, whisk Prima Cake Mix, eggs, water and pandan paste on maximum speed for 7-10 minutes until the batter turns pale green, fluffy and thick.
2. Reduce to speed 1 and gradually pour in vegetable oil and coconut cream. Gently fold with a spatula until evenly combined.
3. Line a 9-inch cake pan with parchment paper and pour in batter. Bake at 180°C for about 45 minutes.\*
4. Once cooled, slice the cake into 3 equal horizontal layers. Set aside.

#### FILLING

1. Add finely chopped gula melaka, water and pandan leaves in a saucepan and boil until gula melaka is melted and mixture comes together.
2. Strain the melted gula melaka and boil again until it thickens into a syrup consistency. Add in fresh grated coconut and salt and continue to cook for about 10 minutes. Add salt to taste.
3. Once the gula melaka syrup is cooled, divide it into 2 equal portions. Set aside.

#### ITALIAN MERINGUE BUTTERCREAM

1. Boil granulated sugar and water in a saucepan until the sugar syrup reaches the softball stage.
2. In a mixing bowl, whisk egg white at high speed until soft peak stage.
3. Gradually pour in sugar syrup, the bowl should feel hot. Continue to whisk until firm peak stage then reduce to low speed. The bowl should feel lukewarm.
4. Gradually add in softened unsalted butter and whisk at medium speed until it forms a homogenous mixture of buttercream. Continue whisking until the buttercream turns pale yellow or white. Set aside.

#### ASSEMBLE

1. Spread a portion of gula melaka filling on a layer of pandan sponge cake. Place the other layer of cake on top and repeat the step.
2. Place the final layer of pandan sponge cake on top. Crumb coat the assembled cake with the buttercream by spreading a thin layer around the entire cake. Let it set it in the freezer for 15 minutes.
3. Apply a thin layer of buttercream around the crumb coat to get a clean finish. Dust the sides of the cake with desiccated coconut. Pipe rosettes as desired at the top of the cake and/or decorate with pieces of ondeh ondeh.
4. Let the cake set in the chiller for about an hour before serving.

\*Tips: Cake is done when skewer stick inserted in centre comes out clean.