

Pandan Gula Melaka Cake



An Indonesian-inspired layer cake with sweet coconut filling sandwiched between layers of Gula Melaka (palm sugar) and Pandan sponge cake. Finished with a fragrant sprinkling of crispy pandan coconut crumble.

Nutrition Content Per 100g:

Calories 440kcal; Total Fat 28g; Saturated Fat 9g; Trans Fat 2g; Cholesterol 80mg; Total Carbohydrates 43g; Dietary Fiber 1g; Sugars 19g; Protein 7g; Calcium 80mg; Sodium 260mg; Iron 2.7mg; Vitamin A 450IU; Vitamin C 0mg

Benefit of Using U.S. Permeate:

- Improves taste and texture by bringing out existing flavors and enhancing moistness.

Gula Melaka Sponge

Ingredients:

Cake Flour	200g
Corn Flour	30g
Icing Sugar	200g
Mono Diglyceride	2g
U.S. Permeate	30g
U.S. Skimmed Milk Powder	10g
Baking Powder	12g
Margarine	200g
Gula Melaka (Palm Sugar)	50g
Desiccated Coconut	40g
Eggs	300g
Total	1074g

Preparation:

- Beat eggs, icing sugar and Gula Melaka until peak with medium speed for about 10 minutes.
- Sieve the rest of the dry ingredients.
- Melt the margarine using a saucepan.
- Pour over the eggs, dry ingredients and continue at slow speed. Then, add in melted margarine.
 Ensure all ingredients are well-mixed and pour batter into a lined 40 x 40 cm baking pan.
- Bake in pre-heated oven at 200°C for 10 minutes. When done, remove from oven and leave it to cool.



Pandan Sponge

Ingredients:

Cake Flour	200g
Corn Flour	30g
Icing Sugar	200g
Mono Diglyceride	2g
U.S. Permeate	30g
U.S. Skimmed Milk Powder	10g
Baking Powder	12g
Margarine	200g
Pandan Flavor	5g
Black Sesame Seeds	20g
White Sesame Seeds	10g
Eggs	300g
Total	1019g

Preparation:

1. Sieve the dry ingredients and mix with black and white sesame seeds.
2. In a whisking bowl, beat eggs and icing sugar on medium speed until peaks form, for about 10 minutes.
3. Pour over the eggs, dry ingredients and continue at slow speed. Then, add in melted margarine slowly.
4. Pour batter into a lined 40 x 40 cm baking pan.
5. Bake in pre-heated oven at 200°C for 10 minutes. When done, remove from oven and leave it to cool.

Sweet Coconut Filing

Ingredients:

Sugar Syrup	250g
Dessicated Coconut	100g
Total	350g

Preparation:

1. Mix the sugar syrup with dessicated coconut until well incorporated. Set aside.

Pandan Coconut Crumble

Ingredients:

Icing Sugar	60g
Margarine	125g
Plain Flour	180g
Pandan Paste	10g
Dessicated Coconut	45g
Total	420g

Preparation:

1. Using a small mixer, mix all ingredients on medium speed.
2. Remove from bowl and break it into smaller pieces. Arrange in a baking pan with waxing paper.
3. Bake in pre-heated oven at 200°C for 15 minutes until golden brown. Allow to cool and set aside.

To Assemble

Pandan Sponge Cake	1 slab
Gula Melaka Sponge Cake	1 slab
Sweet Coconut Filling	350g
Butter Cream	200g
Pandan Coconut Crumble	420g

1. For the first layer of pandan sponge cake, spread evenly with butter cream on top and add another layer of the sweet coconut filling.
2. Layer with Gula Melaka sponge cake and spread with remaining butter cream.
3. Top with the remaining sweet coconut filling followed by the last layer of pandan coconut crumble. Ready to pack or serve.

Tips:

- Modify the sponge recipe to chocolate and vanilla sponge to create Lapis Surabaya Layer Cake with U.S. Permeate.

Developed by U.S. Dairy Export Council Southeast Asia.

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