Pandan Sesame Cake

Nutty roasted black and white sesame seeds are incorporated in this fragrant pandan cake to provide a delightful teatime treat.

Nutrition Content Per 100g:

*Calories 438kcal; **Total Fat** 24g; Saturated Fat 13g; Trans Fat 0g; Cholesterol 81.2g; **Total Carbohydrates** 49g; Dietary Fiber 0.9g; Sugars 26.3g; **Protein** 6.5g; Calcium 81.9mg; Magnesium 26.1mg; Phosphorus 261mg; Potassium 193mg; Sodium 460mg; Iron 1mg; Vitamin A 97.2IU; Vitamin C 0mg*

Benefit of Using U.S. Permeate:

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

Ingredients:

Cake Flour	220.2g
Corn Flour	33g
Icing Sugar	220.2g
Mono-Diglycerides	2g
U.S. Permeate	**33g**
U.S. Skimmed Milk Powder	**11g**
Baking Powder	13.2g
Pandan Flavor	2.2g
Green Coloring	0.5g
Black Sesame Seeds, roasted	22g
White Sesame Seed, roasted	11g
Eggs	220.2g
Margarine	211.4g
Total	**999.9g**

Preparation:

1. Combine all dry ingredients, pandan flavor, green coloring, black and white sesame seeds together in a mixing bowl.

2. Add in eggs and mix at low speed for 1 minute followed by 4 minutes at high speed.

3. Add in melted margarine, and continue to mix at medium speed for another 30 seconds.

4. Pour batter into the baking tin.

5. Bake at 170°C (top and bottom) for 40 minutes.

Developed by U.S. Dairy Export Council Southeast Asia.
For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSAdairy.org/SEAsia