

Pandan Chiffon Cake Recipe

Written by Administrator

Sunday, 13 October 2013 21:29



This is a long keep recipe that I baked few months ago. Baked it together with other chiffon cakes during my [chiffon cake study](#) . I get this recipe from [Kitchen Tigress](#) , I found her blog from youtube while I was searching for video on how to make chiffon cake.

Recipe

100g pandan leaves, use only soft and moist young leaves

70g freshly squeezed coconut milk, undiluted

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260 Flour to the mix to 160. Double the recipe to get 1600g of batter. Drain to keep the batter moist. 160g

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Remove the cake from the oven immediately and completely before removing the cake from the

Compare with other recipes and use 5 eggs, this recipe uses 5 eggs so it is shorter

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Left: 4 eggs recipe, Right: 5 eggs recipe