

Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40



When I looked back my post on [Hawflakes Layer Cake](#) , I just realised that it has been more than one year since I last baked my Indonesia layer cake. I bought a can of butter for baking layer cake and kept until it was expired. I quickly grab it to bake for my next Indonesia Layer Cake with Cranberry.

This time, I follow exactly the recipe in my blog too, with slight modification, I change the filling to cranberries. For my [hawflakes](#) and [prune layer cake](#) , I managed to bake a total of 8 layers cake but for this one, I get only 7 layers. It was still very delicious and as good as last two cakes! I spent less than 3 hours for this cake. You can substitute cranberries with raisins too if you like as the taste of cranberries in this cake taste very similar to raisins.

Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40



Reprinted (and modified) from [here](#) (http://www.myfoodtalk.com/recipe/indonesia-layer-cake-with-cranberries-recipe/).
Copyright © MyFoodTalk.com. All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording, or by any information storage or retrieval system, without the prior written permission of MyFoodTalk.com.

Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40



Once 2 minutes, take out 2 cups of this layer and add a few drops of red colouring, mix well. Pour 1 cup

Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40



Indonesia Layer Cake with Cranberries Recipe

Written by Administrator

Wednesday, 16 July 2014 14:40

