

6. Recipe- Pandan Coconut Cake

Ingredients (Serves 8):

• Dry Ingredients:

- 1 1/2 cups all-purpose flour (or gluten-free flour blend)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tbsp pandan powder

• Wet Ingredients:

- 1/2 cup coconut milk
- 1/2 cup unsalted butter (softened) or coconut oil
- 3/4 cup sugar (adjust for sweetness)
- 2 large eggs
- 1 tsp vanilla extract

• Optional Topping:

- Desiccated coconut or powdered sugar (for dusting)

Instructions:

1. Preheat the oven:

- Preheat your oven to **175°C (350°F)**.
- Grease an 8-inch round cake pan and line it with parchment paper.

2. Mix the dry ingredients:

- In a bowl, sift together the flour, baking powder, baking soda, salt, and **pandan powder**. Set aside.

3. Cream the butter and sugar:

- In a large mixing bowl, beat the softened butter and sugar with an electric mixer until light and fluffy (about 2-3 minutes).

4. Add eggs and coconut milk:

- Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
- Gradually pour in the coconut milk, mixing until smooth.

5. Combine wet and dry ingredients:

- Slowly fold the dry ingredients into the wet mixture. Gently mix until just combined—don't overmix.

6. Bake the cake:

- Pour the batter into the prepared cake pan.
- Bake for **25-30 minutes** or until a toothpick inserted into the center comes out clean.

7. Cool and serve:

- Allow the cake to cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.
- Dust with desiccated coconut or powdered sugar for a beautiful finish.

8. Enjoy:

- Slice and serve with a cup of tea, coffee, or pandan-infused coconut milk for a perfect pairing!

Why This Recipe Works:

- The **pandan powder** provides a natural green color and unique, sweet aroma.
- Coconut milk keeps the cake moist and enhances the tropical flavor.
- It's a simple recipe with minimal effort but maximum flavor.

This **Pandan Coconut Cake** is great for family gatherings, teatime treats, or even a kids' lunchbox snack.