

Kuih Apam Gula Melaka

(A)

4 nos Egg
1/2 tsp Salt

(B)

340g Gula Melaka
80g Water

(C)

320 Flour
1/2 tsp Baking soda
1 ½ tsp Yeast

(D)

320g Santan
40g Butter (melted)

Method:

1. Melt (B) in microwave and let it cool. Strain and set aside.
2. Beat (A) till fluffy then drizzle in (B) and continue to beat till it becomes pale in color.
3. Fold in (C) followed by (D). Mix well.
4. Pour into small paper cup and let it rest for 30 minutes.
5. Steam for 30 minutes or until cooked.



♥ **Kuih Apam
Gula Melaka** ♥