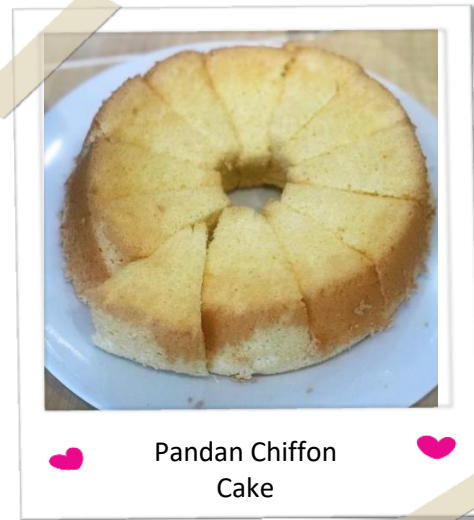


Pandan Chiffon Cake

Ingredients

4 no	Egg yolks
55 g	Coconut cream (box)
25 g	Pandan juice
Pinch	Salt
1 drop	Food colouring (green)
5 g	Corn flour
50 g	Soft flour
4 no	Egg whites
½ tsp	Cream of tartar
90 g	Sugar



Method

1. Mix yolks, coconut cream, pandan juice, salt, colouring until well blended.
2. Sieve corn flour and soft flour together and mix into above batter. Do not over mix and it may cause a tough crumb.
3. Whip egg whites and cream of tartar until half risen and add the sugar. Continue to whip until stiff peak is achieved.
4. Fold meringue carefully into the batter.
5. Pour into chiffon mould and bake at 160 C for about 25 minutes.
6. Remove from oven and allow to cool inverted.