Coconut Pandan Moist Cake

Enjoy an exquisite coconut-pandan flavoured cake, evenly layered with a delightful texture of vanilla cream.

12 slices   Easy   up to 10 Min.

Ingredients:

For Moist Cake:
1 box Dr. Oetker Nona Luxury Moist Cake Pandan
3 Eggs (Large)
100 ml Coconut Milk
150 ml Vegetable Oil
50 g Desiccated Coconut

For the cream:
200 g Whipping Cream
1 tsp Dr. Oetker Nona Vanilla Flavour

1   Bake: Preheat oven to 180˚C.
Steam: Bring water to boil in a steamer.

2   Place Dr. Oetker Nona Luxury Moist Cake Pandan, coconut milk and eggs in a mixing bowl. Mix at high speed for 3 minutes.

3   Add in vegetable oil and mix at low speed for 1 minutes or until batter is light and fluffy. Fold in shredded coconut and mix well.

4   Pour batter in a greased 20cm round baking pan. Bake at 180°C for 55 minutes or steam for 55 minutes. When the cake is cooled completely, cut into 3 portions horizontally.

5   Beat whipping cream and vanilla flavour at medium speed until stiff peaks form.

6   Place the first cake on a serving plate and spread a layer of cream evenly. Repeat with the second cake and finally place the third cake on top. Cover the reminder of the cream over the top and sides of the cake.