

Gula Melaka Pandan Cake

These Gula Melaka Pandan Cake is very well loved in Malaysia *Created by Oriental Cuisine

6 pieces  Easy  up to 15 Min.



Ingredients:

For Moist Cake:

- 1 box Dr. Oetker Nona Luxury Moist Cake Pandan
- 3 Eggs
- 100 ml Water
- 150 ml Vegetable Oil

For Coconut & Gula Melaka Filing:

- 100 g Gula Melaka (chopped)
- 100 ml Santan
- 2 Pandan Leaves (knotted)
- 120 g Shreaded Coconut
- 50 ml Water

For Buttercream:

- 200 g Butter (soften)
- 40 g Icing Sugar

For Garnishing:

- 1 Pandan Leaves
- 50 g Shreaded Coconut

- 1 Preheat oven to 180°C.
- 2 Place Dr. Oetker Nona Luxury Moist Cake Pandan, eggs, and water 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.
- 4 Pour batter in a greased 10inch x 10inch square baking pan. Bake at 180°C for 55 minutes, set aside.
- 5 Cut the cake into half using a long serrated knife
- 6 For coconut filing, place the gula melaka, water and pandan leaves in the saucepan. Cook at low heat until the sugar well dissolve and mix well with santan. Keep a small amount of gula melaka sauce for drizzle. Fold in half of the shredded coconut and cook until the coconut completely absord with gula melaka.
- 7 For buttercream filling, beat butter and icing sugar at high speed until stiff peaks form.



- 8 Place a layer of cake on a serving plate, spread a layer of buttercream, followed by the coconut filing.
- 9 Pipe buttercream on top of the cake, sprinkles with remained shreaded coconut and decorate with pandan leaves. Drizzle with gula melaka sauce.

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