

Kuih Bangkit

Sweet and colourful Kuih Bangkit

100 pieces



Easy

up to 10 Min.



Ingredients:

For Kuih Bangkit:

200 g Dr. Oetker Nona Tapioca Starch
40 g Dr. Oetker Nona Corn Starch
2 Pandan Leaves (cut into pieces)
1 Egg Yolk
60 g Caster Sugar
100 g Coconut Milk (Thick)
Dr. Oetker Nona Rose Red Colour
Dr. Oetker Nona Egg Yellow Colour

- 1 Preheat oven to 160°C.
- 2 Place Dr. Oetker Nona Tapioca Starch, Corn Starch and pandan leaves in a baking tray. Bake at 160°C for 1 hour until the flour becomes very light. Let it cool completely (about 5 to 6 hours).
- 3 Place egg yolk with caster sugar in a mixing bowl. Mix at medium speed for 2 minutes until creamy. Add in coconut milk and mix until the sugar is well dissolve.
- 4 Sift 200g of flour into the egg mixture. Mix well until a soft dough forms.
- 5 Divide the dough into 2 parts and mix with red and yellow colour.
- 6 Lightly dust the fondant cutter with the remaining flour. Place the dough in the fondant cutter, trim the excess dough and place on a lined baking tray.
- 7 Bake at 160°C for 20 - 25 minutes.



Tip from the Test Kitchen

- Tip: For more crispy kuih bangkit, store the baked flour up to 5-7 days before use.

