

Mini Pumpkin Cake

Have the perfect orange coloured, cute little mini pumpkin cakes lined up for your guest at the next party.

24 - 30 Portions



Easy

up to 10 Min.



Ingredients:

For Mini Pumpkin Cake:

- 400 g Pumpkin (steamed & mashed)
- 100 g Caster Sugar
- 200 g Dr. Oetker Nona Tapioca Starch
- 0.5 tsp Dr. Oetker Nona Baking Powder
- 150 g Mung Bean Flour
- 150 ml Coconut Milk
- 100 ml Water
- 150 g Fresh Grated Coconut (mix with a pinch of salt)
- 12 pieces Porcelain Tea Cups (50ml)

- 1 Place mashed pumpkin and sugar in a mixing bowl. Stir until sugar dissolved.
- 2 Add in Dr. Oetker Nona Tapioca Starch, mung bean flour, baking powder, coconut milk and water. Stir until the batter is well combined and smooth.
- 3 Steam the tea cups for 5 minutes. Then pour the batter into tea cups and steam for 20 minutes.
- 4 Leave to cool before removing them from the tea cups.
- 5 Serve with grated coconut.