





Onde-onde Gula Melaka Cake

* Created by Oriental Cuisine

12 slices    Some skill required  up to 15 Min.



Ingredients:

For Sponge Cake (A):

150 g Dr. Oetker Nona Self-Raising Flour
1 tsp Dr. Oetker Nona Baking Powder
¼ tsp Salt
130 g Castor Sugar
5 Eggs (Large)
40 ml Coconut Milk (Thick)
40 ml Pure Pandan Juice (from 4 pcs pandan leaves + 40 ml water)
1 tbsp Ovalett

For Sponge Cake (B):

1 tsp Dr. Oetker Nona Green Colour
1 tsp Dr. Oetker Nona Pandan Emulco
80 g Butter (melted)

For Gula Melaka Syrup:

160 g Gula Melaka
150 ml Water
2 Pandan Leaves (knotted)
1 tbsp Dr. Oetker Nona Corn Starch

For Gula Melaka Cream Cheese Frosting:

250 g Cream Cheese
200 ml Gula Melaka Syrup
60 g Icing Sugar
12 g Gelatine (+45ml water)
300 g Non Dairy Sweetened Whipping Cream (whipped)

- 1 Place all ingredients for gula Melaka syrup to boil and set aside.
- 2 For sponge cake, preheat oven to 175°C. Line two 8 inches round cake pans.
- 3 Cream all cake ingredients A with an electric mixer until batter is thick and creamy. Add in ingredients B, mix well then pour the batter into 2 cake pans.
- 4 Bake for 25-30minutes and until skewer inserted comes out clean, set aside to cool. Cut each cake horizontally into 2 pieces.
- 5 For gula Melaka cream cheese frosting, melt the gelatin in a double boiler. Beat cream cheese with the gula melaka syrup, icing sugar and hot gelatin till creamy.
- 6 Fold in whipped non-dairy whipping cream, mix till well incorporated.
- 7 Place 1 slice of cake onto a cake tray, spread a layer of gula Melaka syrup, followed by a layer of cream cheese frosting.



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- 8 Repeat till 4th layer of cake, cover the cake with cream cheese frosting and refrigerate. Serve chilled.



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