

# Pandan Chiffon Cake

Pandan Chiffon Cake - Dr. Oetker Nona Recipe

12 slices



Easy

up to 15 Min.



## Ingredients:

### Ingredient A:

6 Egg Yolks  
100 g Caster Sugar

### Ingredient B:

200 ml Coconut Milk  
2 tbsp Vegetable Oil  
1 tsp Dr. Oetker Nona Pandan Emulco

### Ingredient C:

150 g Dr. Oetker Nona Plain Flour (sifted)  
1 tbsp Dr. Oetker Nona Baking Powder (sifted)

### Ingredient D:

6 Egg Whites  
100 g Caster Sugar  
1 tsp Dr. Oetker Nona Cream of Tartar

- 1 Preheat oven to 180°C and heat up 23cm chiffon cake tin together.
- 2 Place egg yolks and caster sugar in a mixing bowl, mix at medium speed until creamy.
- 3 In a separate bowl, mix ingredient B together and pour into mixture A, mix well.
- 4 Fold in plain flour and baking powder, mix at low speed until well combined.
- 5 In a separate bowl, mix ingredient D at high speed until medium peaks form.
- 6 Fold in mixture D into mixture A, mix well. Pour the mixture into chiffon cake tin.
- 7 Bake at 180°C for 45 to 50 minutes or until golden brown.