

# Pandan Green Tea Crepe Cake

Garnish a pandan flavoured crepe layered cake with chocolate chips, almonds and green tea powder to a cream filled cake.

8 slices



Easy

up to 10 Min.



## Ingredients:

### For Pancake:

1 Dr. Oetker Nona Pancakes  
Pandan  
1 Egg (Large)  
30 ml Oil  
300 ml Water

### For the Cream:

450 g Whipping Cream  
1 tbsp Dr. Oetker Vanilla Flavour

### For Decoration:

Dr. Oetker Nona Chocolate Chips  
Dr. Oetker Nona Almond Nibs  
(baked)  
Green Tea Powder

- 1 Preheat a crepe pan. Pan is ready when drops of water sizzle and disappear.
- 2 Mix Dr. Oetker Nona Pancake Pandan with vegetable oil, water and egg. Stir well.
- 3 Pour a thin layer of batter into the pan. When the bubbles at the edge of the batter pop and a hole is left which does not immediately close up. Flip the cake gently and cook the other side until golden.
- 4 Beat the whipping cream and vanilla flavour at medium speed until stiff peaks form.
- 5 Place one pancake in the cake plate. Spread a thin layer of the cream, then top with another crepe. Repeat until all pancakes used up.
- 6 Frost the cake with the remaining cream until the cake is fully covered.



- 7 Decorate with chocolate chips, almond nibs and dust with green tea powder.
- 8 Chill the cake in the fridge for 1 hour before serving.

Tip:

Tip from the Test Kitchen

- Tip: Crepe Cake that is best served while chilled.

