

Rainbow Steamed Rice Cake

Meet the Malaysian twist of the western world's cupcake. Steamed and filled with vibrant colours and flavours.

1 Portion



Easy

up to 10 Min.



Ingredients:

For Rainbow Steamed Rice Cake:

250 g Dr. Oetker Nona Rice Flour
250 g Dr. Oetker Nona Plain Flour
8 g Dr. Oetker Nona Instant Yeast
320 g Cooked Rice (cooled)
175 g Brown Sugar
170 g Coarse Sugar
600 ml Water
Dr. Oetker Nona Rose Red Colour
Dr. Oetker Nona Egg Yellow Colour
Dr. Oetker Nona Orange Colour
Dr. Oetker Nona Apple Green Colour

- 1 Place Dr. Oetker Nona Rice Flour, Plain Flour and Instant Yeast in a large bowl, mix well.
- 2 Blend rice and water. Add in brown sugar and coarse sugar, blend well.
- 3 Pour rice mixture into the flour mix. Mix well and rest for 2 hours.
- 4 Divide mixture into 4 bowls. Add different colour to separate bowls, mix well.
- 5 Bring water to boil and wrap the cover with a clean cloth.
- 6 Grease the mould. Fill with rice cake mixture and steam with high heat for 20 minutes.
- 7 Set rice cake aside to cool before removing from the mould.