

Rose Bandung Cake

If you crave for a chilled iced bandung beverage constantly, you are going to love the cake recipe just as much.

12 slices



Easy

up to 10 Min.



Ingredients:

For Cake:

300 g Dr. Oetker Nona Self-Raising Flour
3 tsp Dr. Oetker Nona Baking Powder
1 g Dr. Oetker Nona Rose Red Colour
2 Eggs
1 tsp Salt
300 g Caster Sugar
270 ml Vegetable Oil
240 ml Buttermilk

For Frosting:

300 ml Whipping Cream
Dr. Oetker Nona Rose Flavour (A drop of)

- 1 Preheat oven to 170°C. Line 3 round cake pans (20 or 22 cm) with grease proof paper.
- 2 Place all cake ingredients in a mixing bowl. Mix at medium speed for 3 minutes, scraping bowl occasionally.
- 3 Divide the batter into 3 cake pans and bake at 170°C for 25-30 minutes.
- 4 Cool the cake for 10 minutes and remove the cake from pans, set aside until the cake completely cool.
- 5 Place the whipping cream with rose flavour in the mixing bowl, mix at high speed until stiff peak form.
- 6 Apply one third of the whipped cream on the first and second layer of cake, sandwich them all together and then spread the remainder of the whipped cream over the top and sides of the cake.



Dr. Oetker Nona Malaysia

Tip from the Test Kitchen

- Tip: To make buttermilk, Add 10ml vinegar to 230ml milk, set aside for 5 minutes before use.



Dr. Oetker Nona Malaysia Sdn. Bhd. Phone: +60 (0) 4 501 7504 Fax: +60 (0) 4 501 7507 E-mail: service@oetker.com.my