



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, BBQ, Celebration, Festive, Summer



FINISHED PRODUCT

Cake, Cheesecake, Dessert, Sweet Food, Sweet Good

PANDAN COCONUT CHEESE CAKE

INGREDIENTS

Group A

Ingredient	KG
Bakels American Muffin Mix	0.500
Eggs	0.200
Water	0.100
Oil	0.200
Apito Pandan Paste	0.020
Total Weight:	1.020

Group B

Ingredient	KG
PETTINA CHEESECAKE MIX	0.175
Whipped cream	0.500
Total Weight:	0.675

METHOD

1. Beat all ingredients (A) on medium speed for 3 minutes,
2. Pour into the 12" x12" and bake at 160°C for 25 minutes with parchment paper.
3. Let it cool completely.
4. Beat all ingredients (B) on medium speed for 2 minutes.

5. Cut the cake into half and spread the cream cheese on 1 layer and set into the freezer for 30minute.
6. Finally cut any size you want.
7. Decorate desiccated coconut.

Cara-cara

1. Pukul semua bahan (A) pada kelajuan sederhana selama 3 minit
2. Tuang ke dalam loyang 12" x 12" dan bakar pada suhu 160°C selama 25 minit dengan kertas parchment.
3. Biarkan ia sejuk sepenuhnya.
4. Pukul semua bahan (B) pada kelajuan sederhana selama 2 minit.
5. Potong kek kepada separuh dan sapukan keju krim pada 1 lapisan dan masukkan ke dalam peti sejuk selama 30 minit.
6. Akhir sekali potong saiz yang anda mahu.
7. Hiaskan kelapa kering.