

# Pandan Gula Melaka Cake

An Indonesian-inspired layer cake with sweet coconut filling sandwiched between layers of Gula Melaka (palm sugar) and Pandan sponge cake. Finished with a fragrant sprinkling of crispy pandan coconut crumble.

## Gula Melaka Sponge

### INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	200	18.62
Corn Flour	30	2.79
Icing Sugar	200	18.62
Mono Diglyceride	2	0.19
<b>U.S. Permeate</b>	<b>30</b>	<b>2.79</b>
<b>U.S. Skimmed Milk Powder</b>	<b>10</b>	<b>0.93</b>
Baking Powder	12	1.12
Margarine	200	18.62
Gula Melaka (Palm Sugar)	50	4.66
Desiccated Coconut	40	3.72
Eggs	300	27.93
<b>Total</b>	<b>1074</b>	<b>100</b>

## Pandan Sponge

### INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	200	19.63
Corn Flour	30	2.94
Icing Sugar	200	19.63
Mono Diglyceride	2	0.20
<b>U.S. Permeate</b>	<b>30</b>	<b>2.94</b>
<b>U.S. Skimmed Milk Powder</b>	<b>10</b>	<b>0.98</b>
Baking Powder	12	1.18
Margarine	200	19.63
Pandan Flavor	5	0.49
Black Sesame Seeds	20	1.96
White Sesame Seeds	10	0.98
Eggs	300	29.44
<b>Total</b>	<b>1019</b>	<b>100</b>

### PREPARATION

1. Beat eggs, icing sugar and Gula Melaka until peak with medium speed for about 10 minutes.
2. Sieve the rest of the dry ingredients.
3. Melt the margarine using a saucepan.
4. Pour over the eggs, dry ingredients and continue at slow speed. Then, add in melted margarine. Ensure all ingredients are well-mixed and pour batter into a lined 40 x 40 cm baking pan.
5. Bake in pre-heated oven at 200°C for 10 minutes. When done, remove from oven and leave it to cool.

### PREPARATION

1. Sieve the dry ingredients and mix with black and white sesame seeds.
2. In a whisking bowl, beat eggs and icing sugar on medium speed until peaks form, for about 10 minutes.
3. Pour over the eggs, dry ingredients and continue at slow speed. Then, add in melted margarine slowly.
4. Pour batter into a lined 40 x 40 cm baking pan.
5. Bake in pre-heated oven at 200°C for 10 minutes. When done, remove from oven and leave it to cool.



### BENEFIT OF USING U.S. PERMEATE

- Improves taste and texture by bringing out existing flavors and enhancing moistness.

### NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	440kcal
<b>Total Fat</b>	28g
Saturated Fat	9g
Trans Fat	2g
Cholesterol	80mg
<b>Total Carbohydrates</b>	43g
Dietary Fiber	1g
Sugars	19g
<b>Protein</b>	7g
Calcium	80mg
Sodium	260mg
Iron	2.7mg
Vitamin A	450IU
Vitamin C	0mg

# Pandan Gula Melaka Cake

## Sweet Coconut Filling

### INGREDIENTS

	Quantity (g)	Usage Level
Sugar Syrup	250	71.43
Dessicated Coconut	100	28.57
<b>Total</b>	<b>350</b>	<b>100</b>

## Pandan Coconut Crumble

### INGREDIENTS

	Quantity (g)	Usage Level
Icing Sugar	60	14.29
Margarine	125	29.76
Plain Flour	180	42.86
Pandan Paste	10	2.38
Desiccated Coconut	45	10.71
<b>Total</b>	<b>420</b>	<b>100</b>

### TO ASSEMBLE

Pandan Sponge Cake	1 slab
Gula Melaka Sponge Cake	1 slab
Sweet Coconut Filling	350g
Butter Cream	200g
Pandan Coconut Crumble	420g

### TIPS

- Modify the sponge recipe to chocolate and vanilla sponge to create Lapis Surabaya Layer Cake with U.S. Permeate.

### PREPARATION

1. Mix the sugar syrup with dessicated coconut until well incorporated. Set aside.

### PREPARATION

1. Using a small mixer, mix all ingredients on medium speed.
2. Remove from bowl and break it into smaller pieces. Arrange in a baking pan with waxing paper.
3. Bake in pre-heated oven at 200°C for 15 minutes until golden brown. Allow to cool and set aside.

1. For the first layer of pandan sponge cake, spread evenly with butter cream on top and add another layer of the sweet coconut filling.
2. Layer with Gula Melaka sponge cake and spread with remaining butter cream.
3. Top with the remaining sweet coconut filling followed by the last layer of pandan coconut crumble. Ready to pack or serve.

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.