

Pandan Mini Bundt Cake with Gula Melaka Syrup and Grated Coconut

(adapted from Yellowfingers)



Pandan Mini Bundt Cake

Equipment

- Measuring spoons
- Weighing machine or measuring cup
- Oven
- Oven Thermometer
- Mixer
- Mini bundt pan
- Sifter
- Cooling grid / rack
- Mixing spatulas
- Toothpick or cake tester
- Small knife

Ingredients

- 200gm cake flour, and a little more for flouring pan
- 1/2 tsp baking powder
- 125gm unsalted butter, room temperature, and a little more for greasing pan
- 1/2 tsp salt
- 1/2 tsp vanilla extract
- 180gm castor sugar
- 2 eggs, room temperature
- 100gm coconut milk
- 3 Tbsp pandan extract
- a little bit of green icing colour

Method

1. Preheat oven to 180 deg Celsius.
2. Grease mini bundt cake pan with butter, then dust it liberally with flour. Bake sure all crevices are well greased and floured to prevent cake batter from sticking

onto the sides. You want the designs from the mini bundt cake pan to show clearly on the baked bundt cakes.

3. Mix together butter, vanilla and salt in a mixer on low speed to combine, then increase speed to medium and cream the mixture until it becomes light coloured and creamy.
4. Add sugar gradually into the mixture, beating well after each addition, until well incorporated.
5. Add eggs one at a time, beating well after each addition, until well incorporated.
6. Sift together flour and baking powder, then set aside.
7. Combine pandan extract, coconut milk and green icing colour in a bowl and set aside.
8. Add into the butter mixture alternate flour mixture in thirds and pandan-coconut mixture, starting and ending with flour mixture. Beat together only until the ingredients are well mixed.
9. Fill each mini bundt cavity 2/3 full. Tilt the pan or use a knife to gently even out the batter in each cavity.
10. Bake for about 25 minutes. Cake is done when toothpick or cake tester comes out clean.
11. Put pan on a cooling grid for about 15 to 20 minutes.
12. Use a thin knife to gently pry the sides of the cakes from the pan. Then overturn the pan and gently tip the mini bundt cakes out of the pan. Leave on cooling grid to cool completely.

Gula Melaka Syrup

Equipment

- Saucepan
- Stove
- Spatula

Ingredients

- 200gm gula melaka, chopped in small pieces
- 120ml water

Method

1. Heat gula melaka and water in a saucepan over a stove at medium heat until gula melaka has completely dissolved.
2. Continue to simmer at low heat for another 10 to 15 minutes until syrup thickens. Set aside to cool.
3. Transfer to an air-tight container and chill in the refrigerator, for up to 2 weeks.

Assemble and Enjoy

Ingredients

- Pandan mini bundt cake
- Chilled gula melaka syrup
- Grated coconut

Method

1. Warm up mini bundt cake in a microwave for about 20 to 30 seconds.
2. Place mini bundt cake on a plate.
3. Drizzle chilled gula melaka syrup generously over the mini bundt cake.
4. Sprinkle grated coconut on the mini bundt cake and serve, with more gula melaka syrup on the side.