

# Ma Lai Kou (Steamed Sponge Cake)

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ma-la-gao-recipe>

## Ingredients:

- 3 large eggs
- 1/2 cup brown sugar
- 3/4 cup plain flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 7/8 tablespoons evaporated milk
- 1/4 teaspoon vanilla extract
- 2 13/16 tablespoons melted butter
- 1 dried fig cut finely

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 180 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 7 grams
8. Sodium: 340 milligrams
9. Sugar: 19 grams

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