

Pandan Chiffon Cake

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-pandan-cake-recipe>

Ingredients:

- 1 3/4 cups all purpose flour sifted
- baking powder 1 Tbp.
- 1 teaspoon salt
- 1/2 cup sugar
- 1/2 cup vegetable oil
- 6 egg yolks
- 3/4 cup coconut milk
- 1 teaspoon pandan paste
- 6 egg whites
- 1/2 teaspoon cream of tartar
- 3/4 cup sugar

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 315 milligrams
4. Fat: 45 grams
5. Fiber: 3 grams
6. Protein: 16 grams
7. SaturatedFat: 14 grams
8. Sodium: 690 milligrams
9. Sugar: 65 grams
10. TransFat: 1 grams

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