

Chinese Steamed Carrot Cake

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-carrot-cake-recipe-tapioca-flour>

Ingredients:

- 5 1/8 cups radish
- 5 tablespoons dried shrimps soaked
- 2 liver sausage Chinese, steamed
- 3 mushroom – 4 dried Chinese, soaked
- 1 clove garlic mince
- 1 shallot sliced
- salt to taste
- sugar to taste
- red chilli Sliced, for garnishing, optional
- spring onion Diced, for garnishing, optional
- shallot Fried, for garnishing, optional
- 1 7/8 cups rice flour
- 7 1/2 tablespoons tapioca flour
- 4 cups water
- 1/2 teaspoon five spice powder
- 1/2 teaspoon pepper
- 1/2 teaspoon salt

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 110 milligrams
4. Fat: 43 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 14 grams
8. Sodium: 2150 milligrams
9. Sugar: 8 grams
10. TransFat: 2 grams

Thank you for visiting our website. Hope you enjoy Chinese Steamed Carrot Cake above. You can see more 16 chinese carrot cake recipe tapioca flour Get ready to indulge! to get more great cooking ideas.