

Taiwanese Rosemary & Vanilla Honey Pineapple Cakes

Yield: 300 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/fuzzy-melon-indian-recipe>

Ingredients:

- 2 cups all purpose flour
- 2 tablespoons corn starch
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 12 tablespoons unsalted butter at room temperature
- 1/4 cup shortening transfat free
- 1/2 cup confectioners' sugar powdered sugar
- 3 egg yolks from large eggs
- 1/2 vanilla bean
- 2 teaspoons vanilla extract
- 1 large egg
- 1 pineapple recipe for, paste, recipe follows
- 12 ounces pineapple diced
- 1 pound moqua peeled, seeded and diced, or winter melon, you'll need about 2 1/2 to 3 lbs of moqua or winter melon to start
- 3/4 cup white sugar organic, if you don't have organic, plain white sugar will do
- 1/2 cup honey any varietal, I used clover
- 2 fresh rosemary 4" sprigs of

Nutrition:

1. Calories: 15 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 5 milligrams
4. Fat: 0.5 grams
5. Sugar: 2 grams

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