

Kuih Dadar (Kuih Tayap)

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/kuih-malaysia-recipe>

Ingredients:

- 5 pandan leaves chopped
- 4 tablespoons water
- 1 cup flour
- 1 egg
- 1 1/4 cups coconut milk
- 1/4 teaspoon salt
- 3 tablespoons pandan juice
- 5/8 cup gula melaka Malaysian palm sugar
- 1 tablespoon sugar
- 1 pandan leaf knotted
- 3 3/8 tablespoons water
- 1/2 grated coconut white part only
- 1 teaspoon corn starch

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 55 milligrams
4. Fat: 20 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 16 grams
8. Sodium: 190 milligrams
9. Sugar: 29 grams

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