

RECIPE | Pandan Honeycomb Cake (Banh Bo Nuong)

Yield: 9 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-desserts-banh-bo-nuong-recipe>

Ingredients:

- 1 9/16 cups eggs about ~6 medium sized eggs
- 1/2 teaspoon salt
- 1 teaspoon pandan extract optional
- 1 teaspoon vanilla extract
- 1/2 teaspoon coconut oil /butter for greasing the pan
- 1 1/8 cups sugar I used brown
- 1 teaspoon single acting baking powder Very important to not just pick any old baking powder which is typically double acting!
- 1 cup flour tapioca, /starch
- 1 1/4 cups coconut milk

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 180 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 9 grams
8. Sodium: 200 milligrams
9. Sugar: 26 grams

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