

Vietnamese Honeycomb Cake

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-honeycomb-cake-pan-recipe>

Ingredients:

- 200 milliliters coconut milk
- 1 cup white sugar I use just a bit less
- 20 milliliters flavoring bottle of Buko Pandan
- 2 cups tapioca flour /starch
- 2 1/2 teaspoons single acting baking powder
- 6 eggs

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 126 grams
3. Cholesterol: 315 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 13 grams
8. Sodium: 2510 milligrams
9. Sugar: 53 grams

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