

# Southeast Asian Pandan Cake

Pandan has a delicate taste usually described as grassy vanilla with notes of rose, almond and coconut. Pandan cake with its characteristic and delightful green color, is made all over Southeast Asia, usually as a chiffon cake.



## the Cake

### VANILLA CAKE MIX

2 tablespoons white rice flour or potato starch (20g)

### YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- $\frac{2}{3}$  cup milk or unsweetened coconut milk (160g)
- 1 teaspoon juice and zest from one lime
- $\frac{3}{4}$  teaspoon pandan extract (with coloring, if preferred)
- 1 tablespoon superfine or castor sugar

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Mix vanilla cake mix and white rice flour (or potato starch) together until thoroughly combined. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, lime juice and extract, pandan extract (or pandan milk, see below) and vanilla cake mix-rice flour blend, then mix on low speed for one minute or until well combined.

Pour batter into prepared pan and sprinkle evenly with sugar. Bake for 40-45 minutes until golden brown and toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

**Pandan Milk:** If you have fresh or frozen pandan leaves, those can be used instead of the pandan extract. Simply blend five washed and chopped pandan leaves (about 100g, using only the dark green parts) with 3 tablespoons of the milk and strain the resulting mixture to extract the juice (discard the blended leaves).

**Pandan Paste:** Alternatively, substitute the pandan extract for  $\frac{1}{2}$  teaspoon pandan paste stirred into the milk.