

# Gula Melaka and Coconut Cake

A time-honored classic pairing, this Gula Melaka (palm sugar) and coconut cake is definitely a treat for both the young and old.

## INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	207.1	20.7
Corn Flour	31.1	3.1
Icing Sugar	207.1	20.7
Mono-Diglycerides	1.9	0.2
<b>U.S. Permeate</b>	<b>31.1</b>	<b>3.1</b>
<b>U.S. Skimmed Milk Powder</b>	<b>10.4</b>	<b>1.0</b>
Baking Powder	12.4	1.2
Dessicated Coconut	41.4	4.1
Eggs	207.1	20.7
Margarine	198.8	19.9
Gula Melaka (Palm Sugar)	51.8	5.2
<b>Total</b>	<b>1000.2</b>	<b>100</b>

## PREPARATION

1. Combine all dry ingredients and desiccated coconut together in a mixing bowl.
2. Add in eggs and mix at low speed for 1 minute followed by 4 minutes at high speed.
3. Add in melted margarine and Gula Melaka, continue to mix at medium speed for another 30 seconds.
4. Pour batter into the baking tin.
5. Bake at 170°C (top and bottom) for 40 minutes.



## BENEFITS OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” cake with lower sodium.
- Provide a more moist and softer cake texture.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	437kcal
<b>Total Fat</b>	23g
Saturated Fat	14.3g
Trans Fat	0g
Cholesterol	71.9g
<b>Total Carbohydrates</b>	52.1g
Dietary Fiber	1.3g
Sugars	29.1g
<b>Protein</b>	5.5g
Calcium	57.7mg
Magnesium	16.4mg
Phosphorus	230mg
Potassium	222mg
Sodium	437mg
Iron	1mg
Vitamin A	106IU
Vitamin C	0mg

Rely on the dynamic lineup of U.S. Dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy) [www.linkedin.com/company/ThinkUSAdairy](https://www.linkedin.com/company/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.