

Pandan Sesame Cake

Nutty roasted black and white sesame seeds are incorporated in this fragrant pandan cake to provide a delightful teatime treat.

INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	220.2	22.0
Corn Flour	33	3.3
Icing Sugar	220.2	22.0
Mono-Diglycerides	2	0.2
U.S. Permeate	33	3.3
U.S. Skimmed Milk Powder	11	1.1
Baking Powder	13.2	1.3
Pandan Flavor	2.2	0.2
Green Coloring	0.5	0.1
Black Sesame Seeds, roasted	22	2.2
White Sesame Seeds, roasted	11	1.1
Eggs	220.2	22.0
Margarine	211.4	21.1
Total	999.9	100

PREPARATION

1. Combine all dry ingredients, pandan flavor, green coloring, black and white sesame seeds 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 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.



BENEFIT OF USING U.S. PERMEATE

- Improves taste and texture by bringing out existing flavors and enhancing moistness.

NUTRITIONAL CONTENT

Per 100g	
Calories	438kcal
Total Fat	24g
Saturated Fat	13g
Trans Fat	0g
Cholesterol	81.2g
Total Carbohydrates	49g
Dietary Fiber	0.9g
Sugars	26.3g
Protein	6.5g
Calcium	81.9mg
Magnesium	26.1mg
Phosphorus	261mg
Potassium	193mg
Sodium	460mg
Iron	1mg
Vitamin A	97.2IU
Vitamin C	0mg

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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.