

Lychee Sirap Bandung Cake

(Mauri Golden Mix)



Ingredients

Group A

Mauri Cake Margarine	560
Mauri Golden	1000
Oil	100

Group B

Eggs	560
Water	100
Condense Milk	60
Rose Emulco	20
Pink Colour	1

Lychee Cream

Mauri Non-Dairy Whip Topping	750
Lychee Emulco	22

1. Using paddle, mix group A at slow speed for 1 min.
2. Scrape down the sides and add in Group B within 3 mins.
3. Scrape down the sides and change to medium speed for 3 mins.
4. Weight 400gm to 6 inch round tin.
5. Bake at 170°C for 30 - 40 mins.
6. Remove from oven and let it cool.
7. Whip up Mauri Non-Dairy Whip Topping with lychee emulco until firm. Use it to layer the cake and decorate as desired.

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