

# Kue Ape

## Ingredients

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- 1 1/4 c Rice Flour (or 200 grams)
- 1/2 c Flour (or 75 grams)
- 3/4 c Sugar (plus 1 tablespoon or 165 grams)
- 1 t Pandan Paste
- 1 t Baking Powder
- 1 3/4 c Coconut Milk (or 425 mL)

## Instructions

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1. In a large bowl add rice flour, flour, sugar, and baking powder. Whisk together and set aside.
2. In a medium bowl whisk together coconut milk and pandan paste. Pour into dry ingredients and whisk until fully incorporated.
3. Strain mixture into another bowl and then cover and set aside for 1 hour.
4. Heat a small wok on medium low and spray with cooking spray. Using a small ladle pour a spoonful of batter into the wok. Use the back of the ladle to move the batter around and up the sides.
5. Cover the wok with a lid to let it steam. Once you see the edges are golden remove the lid and using a metal spatula slowly release the cake and place on a cooling rack. Repeat with remaining batter and serve immediately.