

# Pandan Chiffon Cake

## Ingredients

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1 2/3 c Cake Flour  
1 t Baking Powder  
1/4 t Salt  
6 Egg Yolks (room temperature)  
1/3 c Caster Sugar (plus 3/4 cup)  
1/2 c Vegetable Oil  
5 T Coconut Cream  
1/2 t Pandan Paste  
5 T Coconut Milk  
8 Egg Whites  
1/2 t Cream of Tartar

## Instructions

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1. Sift the flour, baking powder, and salt into a medium bowl and set aside. Preheat the oven to 350°F with a rack in the bottom third. Have on hand an ungreased 9 1/2" to 10" round angel food cake pan.
2. In a large bowl, use a stand mixer with a whisk attachment to whisk the egg yolks and 1/3 cup sugar until they're thick and pale yellow, about 2 minutes at medium-high speed.
3. Once pale and creamy add the pandan paste, coconut milk, oil, and coconut cream, whisking until thoroughly incorporated. Add the sifted dry ingredients, whisking until the batter is evenly blended.
4. In a separate large bowl, using a mixer with whisk attachment, whip together the egg whites and

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cream of tartar at medium-high speed until foamy. With the mixer running, gradually add about half the 3/4 cup sugar and whisk until soft peaks form. Add the rest of the sugar and continue whisking until the meringue is stiff and glossy.

5. Gently fold one-third of the meringue into the egg yolk mixture, taking care not to deflate the egg whites too much. Continue folding the meringue into the batter until no white streaks remain.

6. Scoop the batter into the pan. Run a knife in and around the batter to pop any large air bubbles.

7. Bake the cake for 35 minutes, then lower the temperature to 325°F and bake for 5 to 10 minutes more. The cake is done when a toothpick or skewer inserted into the center comes out clean, the top

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is light brown, and the cake springs back when gently pressed. Cracks may appear on top; don't worry, this is common and typical of pandan chiffon cake.

8.Remove the cake from the oven and cool it upside down, inverted over the neck of a bottle. When completely cool, run a thin-bladed metal spatula between the cake and the pan, and turn the cake out onto a serving plate. Garnish as desired.