

Pandan Chiffon Cupcakes

Ingredients

2 Egg Yolks
1/4 c Sugar (plus 3 tablespoons)
5 t Vegetable Oil
1/2 c Cake Flour
1/2 t Baking Powder
1/8 t Salt
1/2 t Vanilla Extract
1/2 t Pandan Extract
1/4 c Coconut Cream
3 Egg Whites
1/4 t Cream of Tartar

Instructions

1. Move oven rack to middle to lower position. Preheat oven to 350 degrees F. Line cupcake pan with paper liners and set aside.
2. In a medium bowl, sift cake flour, baking powder and salt together and set aside.
3. In a large bowl, add egg yolks and 1/4 cup sugar. Beat using a hand mixer until mixture becomes thick and pale yellow. Add oil, coconut, vanilla and pandan, and beat until well combined.
4. Fold flour mixture into yolk mixture until incorporated. Beat for about 30 seconds until batter is smooth and there are no lumps of flour. Set aside.
5. In a standing mixer, add egg whites then using the whisk attachment turn it on low until frothy. Add cream of tartar and whip on medium speed until

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egg white becomes foamy. Gradually add 3 tablespoons sugar and continue whipping until egg whites reach stiff peaks stage.

6. Add one-third of egg whites to yolk batter. Fold to combine. Repeat two more times until all meringue and yolk batter are well combined. Bang batter bowl with on the counter 2-3 times to release large air bubbles.

7. Scoop batter into cupcake pan and bake in preheated oven for 15 to 17 minutes, or until toothpick comes out almost clean with very slight crumbs. Transfer cupcakes to wire rack to cool completely.