

A Taste of the World

CAL POLY

INTERNATIONAL *recipes*

Banh Bo Nuong

Also known as Vietnamese Pandan cake, Banh Bo Nuong is a light, fluffy, green-colored sponge cake of Southeast Asian origin, flavored with the juice of Pandanus amaryllifolius leaves.

It is also known as pandan chiffon. The distinct ingredient is the pandan leaf, which gives the cake its green hue.



INGREDIENTS

- ***½ can of coconut milk (200 mL)***
- ***¾ cups sugar***
- ***¼ tsp salt***
- ***2 tbsp pandan extract***
- ***5 eggs***
- ***2 cups tapioca flour***
- ***1 tsp baking soda***
- ***½ tsp cream of tartar***
- ***Green food coloring (optional)***

DIRECTIONS

1. Preheat oven to 350°F.
2. Warm coconut milk and sugar in a saucepan, stir occasionally until sugar is melted.
3. Remove saucepan from heat and add pandan extract.
4. Sift together tapioca flour, baking soda, and cream of tartar in a large bowl.
5. In a mixing bowl, beat the eggs on the lowest setting until the whites and yolks are combined.
6. Slowly add in dry ingredients into beat eggs and continue to mix. Once combined, mix in the coconut milk mixture.
7. Pour batter over a strainer into baking pan. Bake at 350°F for 45–55 minutes. Insert toothpick to check if it's fully baked. If it comes out clean, it's ready to cool!
8. Cool the cake upside down on a rack for 10 minutes before removing from pan. Cut into small pieces and serve.

NOTE: a cake pan of any shape can be used, but baking time will vary.