

# Gula Melaka and Coconut Cake



*A time-honored classic pairing, this Gula Melaka (palm sugar) and coconut cake is definitely a treat for both the young and old.*

### Nutrition Content Per 100g:

**Calories 437kcal; Total Fat 23g; Saturated Fat 14.3g; Trans Fat 0g; Cholesterol 71.9g; Total Carbohydrates 52.1g; Dietary Fiber 1.3g; Sugars 29.1g; Protein 5.5g; Calcium 57.7mg; Magnesium 16.4mg; Phosphorus 230mg; Potassium 222mg; Sodium 437mg; Iron 1mg; Vitamin A 106IU; Vitamin C 0mg**

### Benefits of Using U.S. Permeate:

- Replacement of salt for a “better-for-you” cake with lower sodium.
- Provide a more moist and softer cake texture.

### Ingredients:

Cake Flour	207.1g
Corn Flour	31.1g
Icing Sugar	207.1g
Mono-Diglycerides	1.9g
<b>U.S. Permeate</b>	<b>31.1g</b>
<b>U.S. Skimmed Milk Powder</b>	<b>10.4g</b>
Baking Powder	12.4g
Desiccated Coconut	41.4g
Eggs	207.1g
Margarine	198.8g
Gula Melaka (Palm Sugar)	51.8g
<b>Total</b>	<b>1000.2g</b>

### Preparation:

1. Combine all dry ingredients and desiccated coconut together in a mixing bowl.
2. Add in eggs and mix at low speed for 1 minute followed by 4 minutes at high speed.
3. Add in melted margarine and Gula Melaka. Continue to mix at medium speed for another 30 seconds.
4. Pour batter into the baking tin.
5. Bake at 170°C (top and bottom) for 40 minutes.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: [www.ThinkUSADairy.org/SEAsia](http://www.ThinkUSADairy.org/SEAsia)