

Kueh Lapis Rempah



FILLING

- 120 g plain flour
- 1 tsp mixed five spice powder
- 1 tsp baking powder
- 5 egg whites at room temperature
- 150 g castor sugar
- 375 g butter at room temperature
- 7 tbsp sweetened condensed milk
- 20 egg yolks at room temperature

DIRECTIONS

1. Pre-heat oven to 175 deg C.
2. Line a 22 cm square baking tin
3. Beat egg whites and sugar until frothy, set aside.
4. Beat butter with condensed milk until creamy. Add egg yolks one at a time until mixed well.
5. Fold in flour mixture a little at a time until well incorporated. Fold in egg white froth.
6. Spoon a layer of batter into prepared tin and bake for 2 - 3 minutes until top is lightly browned.
7. Spoon another layer of batter over first layer, and repeat to bake for 2 - 3 minutes until top is lightly browned. Repeat layer to layer and bake until batter is used up.
8. Remove cake from oven and unmold from tin. Leave to cool completely on a wire rack.
9. Cut into thin slices to serve.