



Steamed Red Bean Cake

Recipe by Culinary Instructor
Phoebe Koh

Makes 8

Ingredients

- 150g pancake mix
- 100ml milk
- 190g sweet Japanese boiled red beans
- 1 egg
- 1 tbsp vegetable oil
- ½ cup water
- 2 tsp salt
- 1 tbsp vegetable oil

Method

1. In a bowl beat egg, milk and and vegetable oil till combined.
2. Add pancake mix and red bean and mix well
3. In a muffin molds, place the cupcake liners and divide the batter equally. Steam at 100°C for 15minutes

