

Blue Key

Star Brand dan Blue Key,
gabungan sempurna!

Kek Walnut Pisang • Banana Walnut Cake



Ingredients :

- A: 150g brown sugar
5 egg whites (grade A)
- B: 180g butter (at room temperature)
100g Banana - pisang berangan (mashed)
3 tbsps S&P coconut milk
5 egg yolks (grade A)
½ tsp salt
- C: 210g Blue Key Self Raising Flour (sifted)
½ tsp soda bicarbonate
- D: ½ tsp Star Brand Banana Flavour
- E: 60g walnuts (chopped)

Utensil required : 3"x 9" rectangular mould (greased,
lined with a piece of greaseproof
paper, greased)

Method :

1. Preheat oven to 180°C.
2. Beat ingredients (A) till soft peaks form.
3. In another large mixing bowl, beat ingredients (B) till light and fluffy.
4. Fold in no. (2) and ingredients (C) alternately into no. (3) in few batches.
5. Add in the ingredients (D) and (E).
6. Bake for 45 minutes or till well baked.

