

How to Make Bingke Bakar from Batam

Materials



Ingredients

- 125 gr wheat flour
- 125 gr granulated sugar
- 280 ml Coconut Milk 65gr + 115 ml water
- 2 Eggs
- 1 tbsp Margarine
- 1 tsp vanilla essence
- 3 pieces of pandan leaves (blend with 125ml water, just take the juice)
- Green coloring

Tools

- Baking pan
- Oven

Steps:

1. Blend all ingredients until smooth
2. Grease the baking pan with vegetable oil.
3. Heat the baking pan, don't let it overheat.
4. Put the dough into the pan.
5. Preheat the oven.
6. Bake the cake at 170°C for 50 minutes + 90°C for 10 minutes (adjust each oven).
7. When it's done, wait until it cools before removing it from the baking pan so it doesn't stick.

Choose A,B,C or D for the correct answer!

1. What is the main ingredient in Bingke Bakar?

- A. Wheat flour
- B. Coconut milk
- C. Pandan leaves
- D. Sugar

4. How long should the Bingke Bakar be baked at 170°C?

- A. 10 minutes
- B. 50 minutes
- C. 60 minutes
- D. 90 minutes

2. What tool is used to bake the Bingke Bakar?

- A. Blender
- B. Oven
- C. Microwave
- D. Pressure cooker

5. What is the purpose of greasing the baking pan?

- A. To prevent the cake from sticking
- B. To add flavor to the cake
- C. To make the cake rise evenly
- D. To help the cake brown evenly

3. What is the purpose of the pandan leaves in the recipe?

- A. To add color to the cake
- B. To provide a sweet flavor
- C. To enhance the aroma and taste of the cake
- D. To act as a binding agent

6. Why is it important to wait until the Bingke Bakar cools before removing it from the pan?

- A. To prevent the cake from breaking
- B. To allow the flavors to develop
- C. To make the cake easier to cut
- D. To prevent the cake from sticking