

East West Bake Cooking Show

MALAYSIAN 'BAHULU'

Chef Norman Musa



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Episode 4 – Malaysian 'Bahulu' by Chef Norman Musa

Makes 20

Ingredients

4 eggs

200g caster sugar

½ tsp vanilla extract

135g plain flour, toasted for 1 minute

¼ tsp baking powder

A pinch of salt

2 kaffir lime leaves, bruised

A knob of butter

Tip, kaffir lime leaves reduced the smell of eggs

Tip, toasting the plain flour can help the cakes from getting mouldy and staled easily

Tip, heat up the mould first so the batter will not stick to it.

Preheat the oven to 200C/180C Fan/Gas 6.

Beat the eggs and sugar for 8-10 minutes until fluffy. In a separate bowl, combine the plain flour, baking powder and salt so that they are evenly mixed.

Add the vanilla extract and kaffir lime leaves into the eggs and sugar mixture.

Next gradually tip the flour mixture into the eggs and sugar mixture.

Remove the kaffir lime leaves then transfer the mixture into the pipping bag.

Grease the 'bahulu' or muffin tray with butter and heat up in the oven for 2-3 minutes.

Piped the mixture into the tray until just below the top line, then bake for 10 minutes until golden brown. Remove the cakes with toothpick or skewers to avoid being bruised.

Repeat the same for the remaining mixture.

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