INDONESIA / WILL AND FRIENDS

# LUMPUR KELAPA MUDA (COCONUT MUD CAKE)

Lumpur kelapa muda is a small Indonesian coconut cake, soft like a pancake with a custard centre. Pandan and suji leaf give it its green colour and scent, and young coconut gives it bite.



| SERVES | PREP | COOK | TOTAL | DIFFICULTY | SPICE |
|---|---|---|---|---|---|
| Makes about 16 | 15 min | 10 min | 25 min | Easy | Mild |

## INGREDIENTS

### FOR THE BATTER

150 g plain flour

80 g caster sugar

1/4 tsp fine salt

2 egg yolks

2 tbsp milk powder

300 ml fresh coconut cream

100 ml pandan and suji juice (blend 6 pandan leaves and 6 suji leaves with 100 ml water, then strain)

60 g young coconut flesh, very finely chopped

### FOR THE TOPPING

30 g young coconut flesh, cut into small diamonds

### TO COOK

Neutral oil, for the mould

## METHOD

### MAKE THE BATTER

1. Whisk the flour, sugar, salt and milk powder together in a bowl.
2. Add the egg yolks and coconut cream and whisk until smooth.
3. Stir in the pandan and suji juice, then fold in the chopped young coconut. The batter should be thin enough to pour.

### COOK THE CAKES

4. Heat a moulded cake pan over medium heat and brush each hollow with a little oil.
5. Pour the batter into the hollows, about three quarters full. Cover and cook for about 3 minutes, until the edges set.
6. Place a few diamonds of young coconut on each cake. Cover again and cook for a further 1 minute, until the tops are just set.
7. Lift the cakes out with a small knife or spoon and serve warm.

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## USEFUL SHORTCUTS FOR HOME COOKS

No suji leaf? Use 12 pandan leaves in total. The cake will be a little less green.

No moulded pan? Use a mini pancake or poffertjes pan, or a non-stick frying pan and make small thick pancakes.

Fresh coconut cream matters. Canned works, but choose one with no more than coconut and water listed.

Will is in Malang, at Und Corner, one of the bakeries at Tugu Hotel. Ibu Susi, the hotel's cake specialist, shows him how to make lumpur kelapa muda, a small soft cake from East Java.The name means mud cake, but it has nothing to do with chocolate. The batter is made with coconut cream and egg yolk, coloured and scented...