

Recipe Name: Taiwanese Pineapple Cake Recipe - Shortcrust Pastry Cake

Diet Type:

Course: Dessert

Cuisine: Asian

Quantity: 1 piece



Ingredients

Ingredient	Quantity
• 1-1/2 cups All Purpose Flour (Maida)	8
• 1 cup Whole Egg	
• 1/4 cup Butter - chilled	
• 1/2 teaspoon Baking powder	
• 3 teaspoons Sugar	
• 1/4 cup Milk	
• 1 pinch Salt	
• 2 cups Pineapple - finely chopped	
• 1/4 cup Jaggery	

Preparation

- To begin making the Taiwanese Pineapple Cake Recipe, we will first make the the short crust pastry.
- In a bowl add Maida, salt and butter.
- Mix the butter well with your fingers into the flour until it resembles a coarse crumble.
- Break an egg, add sugar and milk into the flour and combine all of them together.
- Add little water if required and form a soft dough.
- Wrap the pastry dough with a cling film, and refrigerate pastry till you make the pineapple stuffing.
- To make the pineapple stuffingChop the pineapple into small pieces, pressure cook the pineapple with 2 tablespoons water for at least 3 whistles.
- Once done, add pineapple chunks in blender and blend it to form smooth mixture.
- Heat a saucepan, add pureed pineapple and jaggery and allow it to cook till the jaggery melts.
- Keep stirring the mixture until the pineapple mixture thickens.
- Once done, allow the mixture too cool completely, and preheat the oven to 180 degree Celsius.
- Flatten each ball little.



- Add a small amount of pineapple mixture in the middle and bring the fold together to form a ball.
- Make sure there are no openings.
- Shape Taiwanese Pineapple Cake, into a square.
- Place Taiwanese Pineapple Cake on the baking tray, do the same for the rest of the pastry dough.
- Brush them with butter and little bit of honey.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
200	3	30	10	1	12

