

Happy Kitchen

Deco Steamed Cake



Ingredients: (for 6 steamed cakes)

- hot cake mix 150g
- plain yoghurt 100g
- sugar 20g
- 2 eggs
- baking powder 5g
- salad oil 1tbsp
- vanilla essence 3-5 drops
- candy melts (for drawing)

Steps:

1. Add all ingredients (excluding candy melts) in a large mixing bowl and mix well.
2. Pour the batter into 6 small size cupcake cups. Fill each to about 70% full.
3. Place the cakes in a steamer rack and steam at medium heat for 15 minutes. Let cool.
4. Melt candy melts in the microwave.
5. Draw faces with the melted candy and serve.