



Kueh Baulu

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 6 eggs 2) 175g castor sugar 3) 120g plain flour 4) 120g self-raising flour 5) 1 ½ tsp baking powder 6) 1 ½ tbsp corn oil *kuih baulu moulds - for best result, used brass mould

Instructions

1) Lightly grease the baulu moulds with corn oil and place them in a preheated oven at 250°C. 2) Beat eggs and sugar with an electric hand beater until the mixture is creamy and fluffy. 3) Sift both types of flour and baking powder into the egg mixture. Stir well to mix then add corn oil into the batter. 4) Spoon just enough batter into the preheated moulds and bake for 10 minutes or until kuih baulu is golden brown.