



Steamed Dulche De Leche Cake with Strawberry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 eggs
- 130 grams sugar
- 200 grams flour
- 220 grams butter
- 2 tablespoon dulche de leche or condensed milk
- 1 tablespoon vanilla essence
- 80 grams strawberries, half or whole

Instructions

1. Beat egg and sugar until fluffy and thick.
2. Sieve flour into egg mixture and mix well.
3. Beat butter, milk and vanilla essence in another bowl and mix well.
4. Add in butter little by little, into egg mixture and mix well.
5. Insert in the strawberry pieces next.
6. Grease and line an 8 inch mould. Pour in mixture and steam for 35 minutes.
Done.