

Steamed Malay Cake (Apam Gula Melaka) Recipe

A classic Southeast Asian treat, this soft and bouncy sponge cake is delicately fragrant with the rich, caramel-like sweetness of palm sugar. Gently steamed to perfection, it boasts an incredibly moist and airy texture. Best enjoyed with a cup of tea, this humble cake is a beloved comfort food, celebrated for its warm, comforting aroma and uniquely delicious taste.



Sample Recipe

	Recipe serves	Prepared for
	6	6

Ingredient	Amount		Scaled amount	
Palm Sugar	150	g	150	g
Fresh Milk	100	ml	100	ml
Eggs (large)	4	----	4	----
Vegetable Oil	80	g	80	g
Self-Raising Flour	150	g	150	g
Baking Soda (tsp)	1/4	----	1/4	----
Pumpkin Seeds (optional)		----	0	----
Salt (optional)		----	0	----

Shopping List

Ingredients	Have it	Quantity
Palm Sugar	<input type="checkbox"/>	
Fresh Milk	<input type="checkbox"/>	
Eggs (large)	<input type="checkbox"/>	
Vegetable Oil	<input type="checkbox"/>	
Self-Raising Flour	<input type="checkbox"/>	
Baking Soda (tsp)	<input type="checkbox"/>	
Pumpkin Seeds (optional)	<input type="checkbox"/>	
Salt (optional)	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

Sample Instructions

- Prepare the Sugar Syrup:** In a saucepan, combine the finely chopped palm sugar and milk. Heat gently over low heat, stirring constantly, until the sugar is completely dissolved. **Do not boil.** If it does get too hot, let the mixture cool completely to room temperature before proceeding. This is crucial to prevent cooking the eggs later.
- Combine Wet Ingredients:** Pour the cooled sugar-milk mixture into a large mixing bowl. Add the eggs and whisk vigorously until the mixture is smooth, frothy, and well combined. Slowly stream in the oil while continuing to whisk.
- Incorporate Dry Ingredients:** In a separate bowl, sift together the self-raising flour and baking soda (and pinch of salt if using). Gradually add the flour mixture to the wet ingredients in **2-3 batches**, whisking gently after each addition until you get a smooth, lump-free batter.
- Strain and Rest:** For an exceptionally fine texture, strain the batter through a sieve into a clean bowl. This catches any unmixed flour bits and ensures silkiness. Sprinkle pumpkin seeds on top of the batter (optional). Cover the bowl with cling wrap and let the batter **rest for at least 30 minutes**. This allows the flour to hydrate and gives you a softer cake.
- Prepare the Steamer:** While the batter rests, prepare your steamer. Bring the water in your steamer to a **rolling boil**. Line a 7-inch round pan (or an 8-inch pan for a slightly shorter cake) with baking paper or grease it lightly with oil.
- Steam the Cake:** After resting, give the batter a gentle stir. Pour it into the prepared pan. Place the pan into the steamer. **Cover the steamer lid with a cloth** to prevent water droplets from falling onto the cake surface. Steam over **high heat** for **30-35 minutes**.
- Skewer Test :** The cake is done when a skewer inserted into the centre comes out clean. The top should be firm and spring back when touched.
- Cool and Serve:** Remove the cake from the steamer and let it cool in the pan for 10-15 minutes before transferring it to a wire rack to cool completely. Slice and serve.

All Recipes

