

## Vegetarian Huat Kuih (Sweet Potato) 素发糕(马铃薯)



### Ingredients 配料 A:

200g mashed sweet potatoes 马铃薯泥(捣成糊状)  
170g brown sugar 黄糖  
150g coconut milk 椰浆  
1/4 cup 杯 evaporated milk 淡炼乳

### Ingredients 配料 B:

200g flour 面粉  
3 tsp 茶匙 yeast 发酵粉

### Method 烹调法:

Pour ingredients A into a large bowl and mix well. Add in flour and yeast. Mix till smooth.  
Leave the mixture to rise for two hours.

把配料 A 倒进一个大碗，搅和。加入面粉和发酵粉。充分的搅拌均匀。放置 2 小时。

Scoop mixture into paper cups. Place in a steamer and steam for 20 minutes using high heat / boiling water.

把混合的配料舀进纸杯中。放进蒸汽炉，使用高热 / 沸水蒸 20 分钟。

(Contributed by 感恩: Sister Annie Teh, SSBCNED, Penang)

## Vegetarian Semoling (Sugee) Cake [素粗粒面粉糕](#)



### Ingredients 配料 A:

- 150g Semoling/sugee flour (lightly fry and set to cool before use) [粗粒小麦粉\(微炒, 凉却后才用\)](#)
- 60g ground almond [杏仁粉](#)
- 110g castor sugar or brown sugar [细白砂糖或黄糖](#)
- 230g plain yoghurt [白乳酪](#)
- 30g melted butter [牛油\(软化\)](#)

### Ingredients 配料 B:

- 30g raisin (cut into smaller pieces) [葡萄干\(切细\)](#)
- 20g citrus peels (chopped) [柑橘果皮\(剁碎\)](#)
- 30g almond nibs (toasted) [杏仁碎粒\(烘烤\)](#)

### Ingredients 配料 C:

- 20g plain flour (sieve together with below) [面粉\(与下列配料一起筛分\)](#)
- 1 1/4 tsp [茶匙 bicarbonate of soda 小苏打](#)
- 1/2 tsp [茶匙 baking powder 发\(酵\)粉](#)

### Method 烹调法:

Add sugar into melted butter. Stir in yoghurt, sugree flour, almond powder and mix well. Add in ingredients B and ingredients C. Stir well in one single direction till well-mixed.

[牛油加糖, 添入白乳酪、粗粒小麦粉、杏仁粉, 再搅和。加进配料 B 和配料 C。以单一的方向充分地搅拌均匀合。](#)

Pour mixture into two (10cm x 20cm) aluminum foil moulds. Bake for 20 minutes at 180 deg C and 20 minutes at 160 deg C until it turns brown.

[把混合的配料倒入 2 个\(10cm x 20cm\) 垫着铝箔的容器里。用摄氏 180 度烘焙 20 分钟, 用摄氏 160 度再烘焙 20 分钟, 至到呈棕褐色。](#)

(Contributed by [感恩](#): Sister Annie Teh, SSBCNED, Penang)