

A Taste of Macao



MACAO GOVERNMENT TOURISM OFFICE
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Sweet Potato Cake

INGREDIENTS

- 0.4lb Sweet potato or regular potato mashed
- 0.15lb Condensed milk
- 0.22lb Butter
- 0.3lb Sugar
- 0.33 us fl oz. Coconut milk
- 0.3lb Flour
- 3 Egg yolks
- 1 Egg

DIRECTIONS

1. Cook the potatoes in little water, then mash into fine purée.
2. Cream the butter and sugar until soft and fluffy; gradually beat in the egg a little at a time.
3. Add the flour, the potato purée and the coconut milk. Finally, add the condensed milk, mixing well until blended.
4. Place in buttered, floured mould and put it to bake in an oven of 392°F for about 1 hour.

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