

A pancake I discovered on a food tour in Penang. You will find various versions at street stalls all over Malaysia and Indonesia, sometimes thick and doughy, sometimes thin and crispy. I like both, but especially the thick doughy version. You will be pleasantly surprised by this one so please do give it a try.

APAM BALIK



INGREDIENTS

CAKE:

175g soft butter
 175g caster sugar
 175g self-raising flour
 3 large eggs
 1 tsp baking powder
 1 tsp vanilla extract
 1 tbs milk

FILLING:

250g tinned
 creamed corn
 125g light brown
 soft sugar
 65g roasted and
 salted peanuts,
 finely chopped

METHOD

Grease and line 2 x 18cm sandwich tins and preheat the oven to 170c/150 fan/gas mark 3.

Put all of the cake ingredients into a large bowl and mix using an electric whisk until thoroughly, but just, combined and looking light and airy. Divide the mixture evenly between the tins and bake for 25-30 minutes until they have risen and spring back to the touch. Leave in the tins for a minute or so, run a knife around the edges and turn onto a cooling rack. Peel off the lining paper and leave to cool completely.

Put the creamed corn and brown sugar into a saucepan and bring to the boil, stirring to help the sugar dissolve and make sure none burns on the bottom. Turn the heat down and simmer for 5-6 minutes until it is dark brown and the sugary liquid coats the back of a spoon. Set aside to cool completely. You should end up with something resembling a very soft set jam – it will look thin but don't worry, it spreads well once cool.

When the cakes are cool, cut each one in half horizontally so you have 4 thin layers. Choose the base cake and put it on your serving dish/plate. Spread over $\frac{1}{3}$ of the corn and brown sugar mix then sprinkle $\frac{1}{3}$ of the chopped peanuts on top. Repeat this with the remaining layers of cake and corn mix/nuts. Top with a dusting of icing sugar, if you like.

The cake will keep well for 3 days at room temperature.