



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Ingredients

1 cup Cake Flour
1 tsp Baking Powder
1/2 tsp Salt
1/3 cup Vegetable Oil
1/2 cup Evaporated Milk
7 Eggs, separated
2 tsp Vanilla Extract
1/4 tsp Cream of Tartar
9 1/2 tsp Granulated Sugar

Taiwan Cake

1. Preheat oven to 350 degrees.
2. Combine flour, baking powder, and salt.
3. Slightly warm the oil on the stove. Then, add it to the mixture followed by the milk. Stir.
4. Add egg yolks and vanilla extract. Mix and set aside.
5. Beat egg whites and cream of tartar, slowly adding sugar until mixture forms firm peaks.
6. Combine both mixtures gently by hand.
7. Pour into greased 8x8-inch baking pan.
8. Place pan into a larger baking pan and add 1 1/2 inches of warm water to the larger pan.
9. Bake for 30-40 minutes or until a toothpick comes out clean.