

MAKE YOUR OWN...

Chinese snowflake cakes



What is Chinese snowflake cake?

Chinese snowflake cake (雪花糕 **xuě huā gāo**) is named because of its appearance – white (白色的 **bái sè de**) and similar to snow (雪 **xuě**). It is a traditional dessert (甜点 **tián diǎn**) in the Jiang Nan (江南 **Jiāng Nán**) region of China. **Nán** (南) means south, and **Jiāng** (江) is the Mandarin word for the Yangtze River.



Ingredients:



Important Note:

This recipe uses a hot saucepan so make sure you ask an adult to help you.

• 450ml milk (奶 **nǎi**)

• 60g sugar (糖 **táng**)

• 100ml double cream

• 60g cornflour



• 3 tbsps desiccated coconut (椰子 **yē zi**)

• a baking tray

• greaseproof paper



Method :

1 Mix (拌 **bàn**) the milk, sugar, double cream and corn starch into a bowl (碗 **wǎn**).



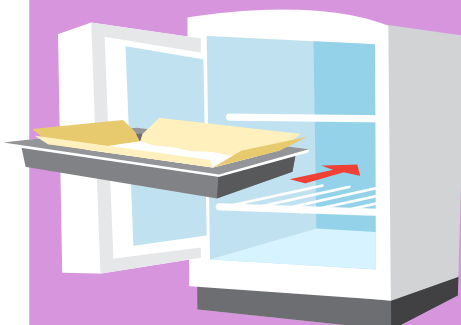
2 Get an adult to bring to the mixture to the boil (煮 **zhǔ**), stirring constantly, until the mixture thickens.



3 Line the baking tray with greaseproof paper and add the mixture.



4 Leave it in the fridge to set.



5 Cut (切 **qiē**) the snowflake cake into small pieces.



6 Cover with desiccated coconut and serve.

