



Cebu Torta Mamon Cake

Traditional muffin-like cake popular in Cebu province

5 egg yolks (no egg whites)
1/2 cup coconut juice
1/2 cup granulated sugar
1 small star anise
1-1/4 cups all-purpose flour
1/2 Tablespoon baking powder
1/8 teaspoon salt
1/4 cup unsalted butter, room temperature
2 Tablespoons avocado oil
1/2 Tablespoon milk
4 ounces sweetened condensed milk
2 Tablespoons melted butter
Sparkling sugar as desired

- Line six 4-inch molds with paper liners. You can use wax paper and grease it lightly if needed. In a small bowl, place egg yolks; whisk until smooth.
- Preheat oven to 350 degrees F.
- In a small saucepan, boil coconut juice and sugar over low heat for 5 minutes; add star anise to infuse syrup at the last minute; set aside to cool.

- In a medium sized bowl, combine flour, baking powder, and salt; set aside.
- In a mixing bowl, cream butter; add egg yolks; mix for about 1 minute.
- Add the oil, reserved coconut syrup, milk, and condensed milk; mix until smooth.
- Add the flour mixture, whisk to incorporate; don't overbeat the batter.
- Pour batter into prepared molds (We used an ice cream scooper to make the job easier)
- Bake in preheated oven at 350-degree F. for about 20 to 25 minutes or until a toothpick inserted comes out clean. Do not overbake.
- Let cool until you can handle them, brush the tops with melted butter; sprinkle sparkling sugar over the top of each cake; let cool on a wire rack.

Cook's Note: We made 6 small cakes; if you want more cakes, double this recipe. This recipe is a home-adapted version of the classic Cebu cake that uses 10 egg yolks.

Recipe Inspired by: pinoyrecipe.net/cebu-torta-cale-recipe/

About the Recipe: Cebu Torta Mamon Cake is a beloved traditional muffin-like pastry originating from the Cebu province in the Philippines. It has a soft, fluffy texture with a light sweetness. This cake is often enjoyed as a special treat during celebrations or as an everyday snack. The unique flavor comes from the use of coconut juice and just a hint of star anise, which infuses the syrup with a delicate aroma. Brush the baked cake with melted butter and add a sprinkling of sparkling sugar. Each little cake offers a delightful balance of richness and lightness, making it a favorite among locals and visitors alike.