



**PEOTRAGO**  
FOOD INC.

*"Sweetenmy lives since 1924"*



# DURIAN CAKE DELIGHT

## Ingredients

### Cake:

1 1/2 cup All-Purpose Flour  
2 1/4 tsp. Baking Powder  
1/2 tsp. Salt  
1 cup Butter  
1/2 cup PEOTRACO REFINED SUGAR  
4 pcs Egg Yolks  
1/4 cup Cream  
Lemon Juice  
2 tsp. Lemon Zest  
1 tsp. Durian  
1/4 cup Vanilla Extract  
1 tsp.

### Meringue:

4 pcs Egg Whites  
1/4 tsp. Cream of Tartar  
1/4 cup PEOTRACO REFINED SUGAR  
A pinch of Salt

### Frosting:

1 1/4 cup PEOTRACO CONFECTIONERS' POWDERED SUGAR  
1/3 cup Egg Whites  
1 cup Very Cold Butter  
1 tsp. Vanilla Extract  
A pinch of Salt

### Topping:

1/2 cup PEOTRACO INSTANT WHIPPING CREAM (Prepared as instructed)  
1/2 cup Durian

## Instructions

### 1. Prep:

- Preheat the oven to 335°F (170°C).
- Grease two 9-inch round pans.

### 2. Cake Batter:

- Separate the eggs.
- Sift the flour, baking powder and salt together. Set aside.
- In a mixer with a paddle attachment, cream the butter and sugar until fluffy.
- Add egg yolks one at a time, mixing well after addition.
- Mix in the durian.
- Alternately add the dry ingredients and the mixture of cream, lemon juice, lemon zest and vanilla to the batter.

### 3. Meringue:

- Beat egg whites and cream of tartar until soft peaks form.
- Gradually add 1/4 cup sugar and continue beating until stiff peaks form.
- Gently fold the meringue into the cake batter.

### 4. Baking:

- Divide the batter evenly into the prepared pans.
- Bake at 335°F for 30-40 minutes.
- Lower the temperature to 300°F and bake for an additional 9 minutes or until a toothpick inserted comes out clean.

### 5. Frosting:

- Beat egg whites with powdered sugar on high speed for 10 minutes until thick.
- Cut the cold butter into pieces and add gradually at low speed.
- Mix in vanilla and a pinch of salt.

### 6. Topping:

- Prepare the whipping cream as instructed on the product.
- Blend in the durian.

### Assembly

- Once the cakes are cooled, layer them with the frosting.
- Spread the durian cream topping over the frosted cake.

