RULANG CAKE



- Rulang Cake (Pieces) is a sweet based snack and ideal to have with tea or coffee. It can also be served as a dessert too. Process of making rulang at home is very easy and
- children particularly love this types of sweet.
- The critical point of making a rulang cake is caramelizing of sugar and if over caramelized, will taste bitter.

Utensils / Equipment

- Stove - Heating
- Frying Pan - Processing the product base

Rulang Cake

INGREDIENTS

No	Ingredients	Weight	Steps	Remarks
1	Semolina	250	3	Roasted
2	Sugar	300	1	
3	Water	150	2	
4	Scraped Coconut	400	4	
5	Plain Flour	100	5	Roasted

PREPARATION

Process

1. Roast semolina until light golden brown color
2. Heat Sugar until Light golden brown color (Caramelize)
3. Add water
4. Add Scraped coconut on to the caramelized Sugar
5. Mix it well while adding roasted semolina
6. Add roasted plain flour on to the mix and stir it until little dry
7. Sheet the mix in a greased tray
8. Cut into pieces and serve

Rulang Cake Garnish

1. Wheat grains and Red Cherry in a wooden bowl

Critical Points

1. How Caramelizing the sugar
2. How Roasting Semolina / Flour
3. Sheeting the mixture and cutting the sheet