



PREP: 25
COOK: 15
SERVES: 8

Fa Gao

Start the year on a lucky note with Fa Gao! These cheerful little cakes puff up and crack open as they steam. Soft and lightly sweet, a staple for your Lunar New Year celebrations.

Ingredients

1 x 450g packet Super Moist Vanilla Cake Mix
3/4 cup (115g) plain flour
1/4 cup (28g) glutinous rice flour
1 large egg
3/4 cup (175g) water
1/3 cup caster sugar
1 tablespoon vegetable oil
1 teaspoon Queen vanilla extract
Queen natural food colouring, pink and green

Method

STEP 1

In a large mixing bowl combine the cake mix, plain flour and glutinous rice flour and whisk to combine then set aside.

STEP 2

In a large mixing jug combine the egg and water and whisk to combine, then add the caster sugar and mix until the sugar has dissolved. Add the vegetable oil and vanilla extract and mix to combine.

STEP 3

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Method

Pour the wet contents into the dry contents and mix until just combined, then divide the mixture into two bowls. Add 20 drops of pink natural food colouring into one of the bowls and mix to combine, then add 30 drops of the green natural food colouring into the other bowl and mix to combine. Using a skewer, draw a line across the top of each bowl and if the line is still showing on the top of the mixture after 20 seconds it is the right consistency.

If the line dissipates quickly then the mixture isn't thick enough and you will need to stir in a tablespoon of plain flour until the right consistency is reached.

STEP 4

You will need to steam the Fa Gao to cook them and this can either be done in a bamboo steamer on your cooktop over a pot of boiling water, in an electric tiered steamer or in a steam oven. If steaming with a pot and bamboo steamer, fill your pot to 1.5 inches below where your steamer will sit and bring the water to a rolling boil over a high heat. While the water is boiling, prepare the cases.

STEP 5

The choice of vessel you use to make the Fa Gao is important in order for them to work. The vessel needs to be very sturdy as the mixture will expand significantly during baking which causes the cracks on top. For our Fa Gao we used paper baking cups (not cupcake liners) and we cut the sides down to fit in the steamer and allow enough room for the cakes to rise. You can use cupcake liners but you will need to ensure they are sitting in metal or ceramic ramekins. If using a steam oven, you can use cupcake liners in a muffin tin if it will fit in your steam oven.

STEP 6

Fill your chosen vessels 80% full with the coloured mixture then using a skewer, draw a cross on top to allow the cakes to crack in a uniform way as they expand in the steamer.

STEP 7

Once the water is boiling reduce the heat to medium, place the vessels in your bamboo steamer (you may need to do this in two batches if you have a single layer steamer) and steam for 20 minutes ensuring you don't lift the lid during this time.

STEP 8

After 20 minutes remove and serve warm. You can also refrigerate and reheat in a microwave up to 48 hours after steaming.

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