

Martabak Manis Red Velvet

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Preparation: Less than 15 minutes
Cooking: 15 to 30 minutes
Yield: 1 porsi
Cuisine: Indonesian
Meal: Cake and Baking
Season: Summer



Martabak is a popular snack in Indonesia.

Topping

3	Cream cheese
1	Contents of Chocolate Biscuits

Bahan

133 ½ ml	Wheat flour	250
ml	White Liquid Milk	
14 ⅘ ml	Cocoa powder	
1	Baking Powder Double Acting	
¼	Red color	
1	Eggs (big size)	
3	Strawberry Squash	
½	Salt	

Directions

Mix all the liquid ingredients into a container and shake until smooth.

Mix the dry ingredients. Smear it little by little into the liquid ingredients. Stir using a whisk until all ingredients are mixed and do not over-stir it, let stand for 15 minutes.

Prepare a non-stick pan. Heat pan over with medium heat. Pour enough dough and spread it using the back of a vegetable spoon, after the top surface of the martabak is porously, sow sugar and then cover the pan until sugar melts. then lift it.

Smear the martabak with margarine while it's hot until smooth and smear with cream cheese and sow on top of it with crumbs of chocolate biscuits. Cut to taste. Ready to serve.