

Chinese egg cakes with [red rhubarb sauce](#)

Adapted from chinasichuanfood.com/chinese-egg-cake/

INGREDIENTS

4 eggs, room temperature
120g flour (1 cup)
80g sugar (around 7 tablespoons)
2 teaspoons coconut oil, melted

INSTRUCTIONS

1. Preheat the oven to 180 degrees Celsius.
2. Into a large mixing bowl, add eggs and sugar. Use a hand mixer to beat the eggs until the mixture is light and fluffy and the eggs have reached the ribbon stage. This may take 12- 15 minutes.
3. Sift in the flour, then use a spatula to gently combine, then gently mix in the oil until just combined.
4. Pour the batter into 2 mini muffin pans (use 3 mini muffin pans for Garden to Table).
5. Bake at the middle rack for 15 to 20 minutes until the surface is golden brown.
6. Top with a little [rhubarb sauce](#), then serve!