

## Kaya Jam Recipe Using Breadmaker

Written by Administrator  
Friday, 24 July 2015 10:16

---



This is the third recipe that I shared on how to make kaya jam. First with traditional [mother's method](#) ,

second was [fast method](#)

, and this is the easiest among all, using bread maker.

If you think fast and lazy method won't turn out delicious kaya, then I can tell you, this recipe able to produce quite nice kaya jam.

Recipe I get from [here](#) .

### *Ingredients:*

- 1 cup Coconut milk
- 1 cup Eggs(about 3-4 eggs)
- 1 cup sugar
- Few pieces of pandan leaves

### *Method:*

1. Pour all ingredients into breadmaker.

(I like this recipe as it calls for 1 cup of each ingredient, so I can use the coconut milk box to measure sugar and eggs, just follow the proportion)

## Kaya Jam Recipe Using Breadmaker

Written by Administrator  
Friday, 24 July 2015 10:16

---



# Kaya Jam Recipe Using Breadmaker

Written by Administrator  
Friday, 24 July 2015 10:16

---



On the other hand, if you prefer a slightly coarser bread, you can blend the kaya for a shorter time. The bread is soft and

## Kaya Jam Recipe Using Breadmaker

Written by Administrator  
Friday, 24 July 2015 10:16

---



Give this recipe a try, the outcome of this kaya will surprise you!



## Kaya Jam Recipe Using Breadmaker

Written by Administrator  
Friday, 24 July 2015 10:16

---



Thanks to thelazychef for this wonderful recipe, you can find more tips from [here](#).