

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)

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On the other hand, if you prefer a softer texture, you can use a slightly coarser blend of the kaya jam and bread crumbs. This will give you a more crumbly texture. If you prefer a softer texture, you can use a slightly coarser blend of the kaya jam and bread crumbs.

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

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