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Nonya Kueh span a great variety. Some well known kuehs in Singapore are:

- Ang Ku Kueh, made of sticky rice flour with mung bean, ground peanuts and sugar filling.
- Kueh Lapis, a layered colorful cake made of glutinous rice flour, coconut and sugar. Each layer is baked separately, making it a very long process.
- Ondeh Ondeh, balls of glutinous rice flour filled with gula jawa syrup (red coconut sugar) and sprinkled with coconut.

For most kueh, there is no single original recipe. Traditionally, making kueh was the domain of grandmothers, mothers and aunts who cooked by "agak-agak". They would instinctively take handfuls of ingredients and mix them without any measurements or weighing scales.

