



Kuke Desserterie @ Desa Sri Hartamas, KL

BY [TAUFULOU](#) — 4 YEARS AGO — 3 MIN READ



I was a happy boi when I found out that Kuke Desserterie can at Desa Sri Hartamas can order cake by slices or even their whole cake.. They are local baker that run by passionate husband and wife that focus on their extraordinarily local flavours.

Discover more

Ordering Custom Specialty Cakes Online



Getting Prepared Meal Kits



Downloading Digital Travel Guides



They do not have actual shop as their cakes are bake fresh daily and even pre-orders to delivery you their best fresh quality cakes.

They have wide range of selection for single slice ordering. Feel free to explore more. <https://bit.ly/KukeCakes>

Order by slice: <https://kukedesserterie.beepit.com/ordering/?type=delivery>



[From left to right:](#)

- 🍰 The Saint
- 🍰 Honolulu
- 🍫 5 shades of chocolate
- 🍰 Triple C
- 🍰 Hitam Manis
- 🍰 Puteri Jendol



They have a few flavours which is local inspired and to my surprise, my personal favourite is both their local inspired flavours.

✕ [Subscribing To Fr...](#)



Puteri Jendol @ **RM 17** indeed taste like cendol which is also one of their best seller. A cake that is soft and fluffy on both top and bottom yet a slightly dense creamy that holds the cendol on the middle. As your fork punch thru the cake, the fragrant of the cake comes out together. Top is pandan and bottom base with gula melaka base. Best it is not too sweet .



My next recommended flavour is also their one of their best seller which is also local inspired. The most interesting is this [Hitam Manis @ RM 17](#) which is from our Chinese thong sui. “Hak Loh Mai” . It do resembles near to the dessert. Surprisingly good. IT sounds weird and looks weird at first but trust me. A bite of this will get you addicted to continue. (that is for me). As I finish both slices of Puteri Jendol and Hitam Manis myself.



Burnt Cheese Cake I find it better than many available out there also. Of course there are a lot of versions on how they make and depends on what you like. I like slightly burnt outside with top and bottom is slightly hard and middle is moist. This is how they make it. [The Saint](#) @ RM 17

Taufeloux





Honolulu @ RM 17



Last 2, is **5 shades of chocolate** @ **RM 17** as some of my friends ordered this and they love it. It is really 5 layers of different chocolate with 1 layer a mix chocolate in it. It is rich yet not too dense but just nice. You have both hint creamy and bitterness from the chocolate. Layered well in flavours.

Triple C @ **RM 17** is like I called the unique version of carrot cake. That's how I interpret it. a hit of cinnamon and a nice mix of bites in it.

Feel free to explore more. <https://bit.ly/KukeCakes>

