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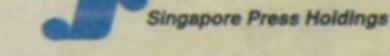
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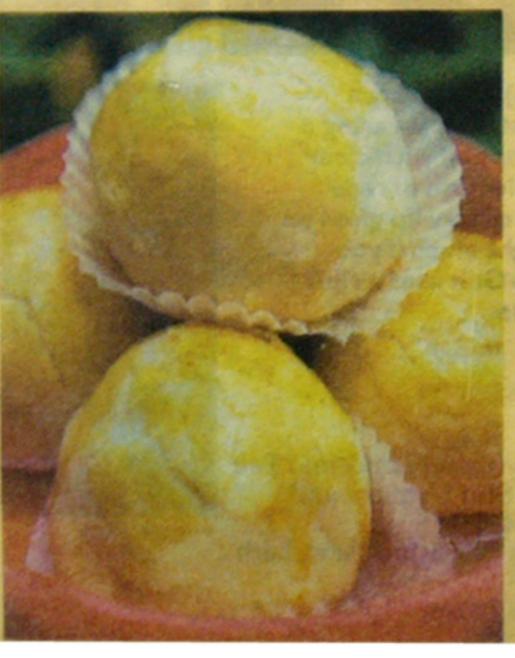
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CHEAP CHOW

'Golf balls'
you can
sink your
teeth into

Picture/ KUA CHEE SIONG



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"CAN you bring some more of those golf ball tarts?" is an FAQ (frequently asked question) in our office ever since we first sank our teeth into one of those golden golf balls masquerading as pineapple tarts in L E Cafe.

LE Cafe is a neighbourhood cake shop you don't think about stopping by because you reckon, they can't possibly have tiramisu and I don't fancy any of their cream cakes.

Poor you. Their unfancy cream cakes are not bad, some of their plain cakes are quite good and all their prices are very very good.

The Wee family who own and run it haven't got round to the tiramisu because they can't make their house favourite pineapple tarts fast enough to fill orders.

Priced at \$12.80 for 20, \$6.20 for 10 and \$3.20 for six, the L E Cafe pineapple tart is worth its weight in golden pineapple filling.

The pastry is soft, richly so, so you don't really need to eat more than one or two, and so crumbly, you have to bite into it with a hand cupped under your chin or suffer egg on your face!

"The pastry is the most difficult to make," said the very personable Mr Wee who sweats tirelessly in the back kitchen making every single of the hundreds which roll out every Lunar New Year himself.

LE Cafe is at 264 Middle Road and is open daily until 8pm.

- Toh Paik Choo