



CLASSIC BIBINGKA

Yield: 8-10 pieces
Baking Time: 20-25 minutes
Baking Temperature: 170°C/338°F

Ingredients:

- 1 1/2 cup **Peotraco Rice Flour**
- 1/2 cup **Peotraco Glutinous Rice Flour**
- 1/2 cup **Peotraco Caster Sugar**
- 1 tbsp Baking Powder
- 1 tsp Salt
- 5 pcs Eggs
- 1 can 400ml Coconut Milk
- 3 tbsp Melted Margarine/Butter

Toppings:

- Cheese
- Salted Egg
- Peotraco Muscovado**
- Grated coconut



Procedure:

1. Prepare all of the ingredients, pre-heat the oven.
2. In bowl mix together **Peotraco Rice Flour**, **Peotraco Glutinous Rice Flour**, **Peotraco Caster Sugar**, baking powder and salt, set aside.
3. In another bowl, mix melted butter, eggs and coconut milk.
4. Mix the dry and wet ingredients together, using a wire Whisk, do not over mix the batter .
5. Line the ensaymada molder with banana leaves, measure the mixture using 1/2 cup, top it with cheese and salted egg.
6. Bake it for 20-25 mins. for 170°C.
7. Pair it with **Peotraco Muscovado sugar**, butter and Grated coconut, Enjoy!