

Hoda Hannaway's Bibingka (Filipino Coconut Rice Cake)



Preparation time:	40 mins
Serves:	6 people
User Rating:	★★★★☆

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Ever have something quite like this?

Bibingka is a super delicious baked coconut rice cake hailing from the Philippines. A meal traditionally enjoyed in the lead-up to Christmas, it has now gained worldwide attention as a complex, indulgent dessert filled with layers of flavour.

Our bibingka recipe pulls together all the essential elements in perfect balance; it's so easy that anyone can do it. Try it for yourself!



Ingredients

- 3 tbsp butter, melted

- 3 large eggs
- ½ cup white sugar
- 1 ¼ cup coconut milk
- 1 cup rice flour
- 2.5 tsp baking powder

Toppings (optional):

- ½ cup cheese
- ¼ cup shredded coconut

Method

1. Preheat oven to 180C. Grease and line a 20cm round baking tin with butter or a non-stick oil spray.
2. In a medium-sized bowl, whisk together melted butter and sugar until well combined.
3. Whisk in eggs, then add the coconut milk, rice flour and baking powder, whisking until all ingredients are well incorporated.
4. Pour batter into the cake tin and bake for approximately 12 mins or until just set.
5. Remove cake from the oven (leaving the oven on) and sprinkle shredded cheese and coconut over the cake. Place it back into the oven for a further 10-12 mins (or until the skewer comes out clean).
6. Remove from the oven, allow to cool then slice and serve plain or with your favourite ice cream.