

RECIPE CARD

Bibingka Malagkit

RECIPE NAME

7 servings

YIELD

15 minutes

PREP TIME

1 hour

TIME TO COOK

NOTES

INGREDIENTS

For Rice Cake:

6 cups coconut milk
3 cups glutinous rice, washed
1 ½ cups brown sugar
1 tsp salt banana leaves

For Toppings:

2 ½ cups coconut cream (Latik)
1 cup brown sugar
½ tsp salt

PROCEDURE

1. In a pot combine glutinous rice and 6 cups of coconut milk and bring to a boil then reduce heat to low.
2. Simmer gently while occasionally mixing to cook them evenly and not burn the bottom, let the mixture thicken until it's nearly dried out.
3. Add sugar and salt then mix continuously on medium-low heat for 10 minutes.
4. At this stage, it will be really sticky.
5. Line a 9 x 13 baking tray with banana leaf then transfer the cooked glutinous rice. Set it aside.
6. Prepare your topping by mixing all topping ingredients together in a pan, bring it to a boil and simmer on medium heat uncovered until heavily reduced but still runny.
7. Pour topping over the rice cake on the baking pan then bake in a 350°F preheated oven for 20 minutes or until topping becomes really thick and dark (not burnt).
8. Remove from oven and set it aside to cool down.
9. Serve.