Hoda Hannaway's Bibingka (Filipino Coconut Rice Cake)



Preparation time: 40 mins

Serves: 6 people

User Rating: ★★★☆☆

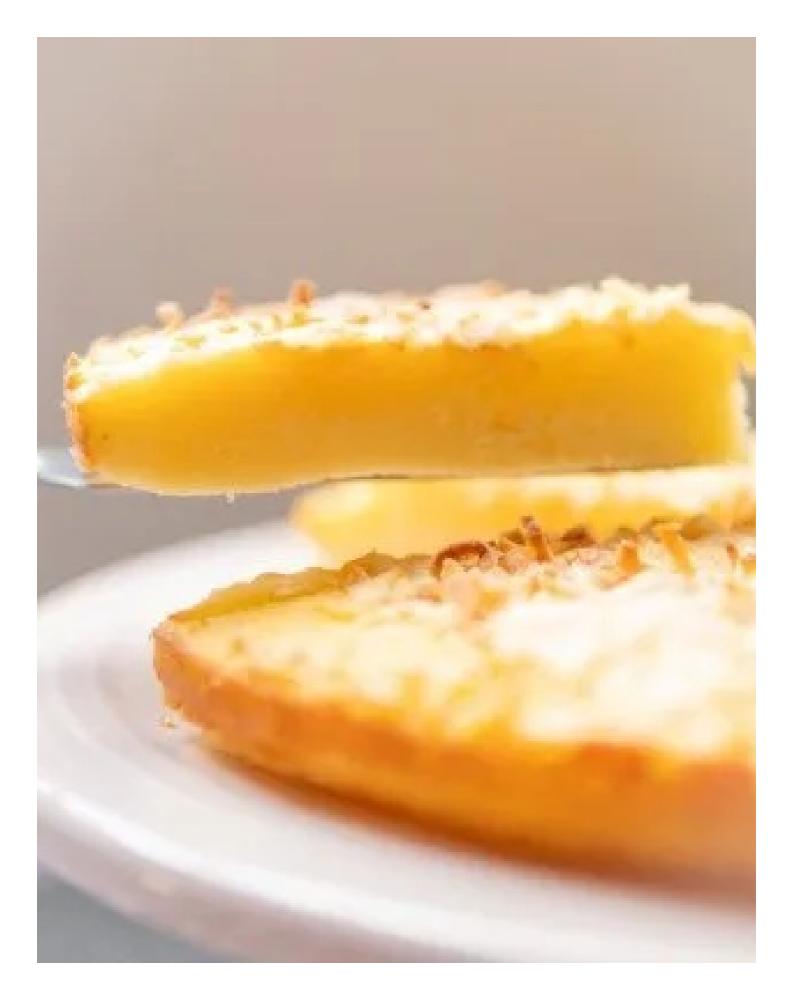
Publication: 15 August 2023

Categories: Quick & Easy, Desserts, Entertaining, Vegetarian

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 1/4 cup coconut milk
- 1 cup rice flour
- 2.5 tsp baking powder

Toppings (optional):

- ½ cup cheese
- 1/4 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.