

PUTO BUMBONG

Cooking Time: 10-20 minutes

Ingredients:
2 1/2 cup **Peotraco Glutinous Rice Flour**
1/2 cup **Peotraco Rice Flour**
1 cup Water
1/2 tbsp Vinegar
2 tbsp Ube Flavoring

Toppings:
Cheese
Peotraco Muscovado Sugar
Margarine
Grated coconut (fresh or toasted)
Condensed Milk
Banana Leaf



Procedure:

1. Mix all of the ingredients, until forms a dough like consistency, knead until well combined, rest for 10-20 minutes covered, grate the mixture, prepare a rectangle microwaveable containers brushed with margarine, Prepare your steamer
2. Place a cleaned banana leaf in the bottom of the microwaveable container(do not skip this step this will add aroma to the puto bumbong, place 1/2 cup to 1 cup of the grated mixture, do not compact the mixture, cook for 10-20 minutes depending on the thickness you prefer.
3. Best Enjoyed warm, you may top, pair it of with the grated coconut, **Peotraco Muscovado Sugar** and margarine or butter.