

SAPIN-SAPIN ESPESYAL

Yield: 1pc. 10" x 3" Round Baking Pan

Ingredients:

5 cups	**Peotraco Glutinous Rice Flour**
1 ½ cups	**Peotraco Rice Flour**
5 cups	**Peotraco Caster Sugar**
2 ½ cups	Coconut Milk
2 ½ cups	Coconut Cream (Kakang Gata)
1 ½ tsp.	Lye Water or Lihiya
1 tsp.	Ube Flavoring
½ tsp.	Langka Flavoring
⅛ tsp.	**Peotraco Yellow Food Color Gel**







Procedure:

1. In a bowl, combine Peotraco Glutinous Rice Flour, Peotraco Rice Flour, and Peotraco Caster Sugar. Pour the coconut milk, coconut cream, and lye water into the dry mixture. Mix well until combined.
2. Strain and divide the mixture into three even batches. Pour the first layer into the greased 10"x3" round pan, and steam for 30-35 minutes over medium heat.
3. Make the second layer by adding langka flavoring, and Peotraco Yellow Food Color Gel into the second batch. Stir until incorporated. Gently pour the yellow mixture over the first layer, and steam for 30-35 minutes.
4. For the remaining mixture, add the ube flavoring and mix well. Pour over the second layer, and steam for one hour or until firm.
5. Carefully release and flip the baking pan, brush coconut oil all over the sapin-sapin and top with latik.