

Homemade Bibingka (Filipino Coconut-Rice Cake)

Traditional Filipino bibingka recipe made with rice flour and coconut milk. Soft, sweet rice cakes perfect for holidays and special occasions.

10	20	30	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 3 egg
- 1 cup powdered sugar
- 1 cup rice flour
- 2 tbsp baking powder
- 1 tsp salt
- 2 cup coconut milk
- 2 tbsp butter
- 2 tbsp grated coconut

Instructions

- 1 Prepare for baking**

Preheat oven to 190°C (375°F). Line 8 muffin cups with banana leaves cut to fit the bottom and sides, or use paper muffin liners if banana leaves are unavailable.
- 2 Make the batter**

Crack 3 eggs into a large mixing bowl and whisk until beaten. Add 2 tablespoons sugar and whisk vigorously for 1-2 minutes until the mixture is pale and slightly frothy.
- 3** Add 1 cup rice flour, 1 cup glutinous rice flour, and 1 teaspoon baking powder to the egg mixture. Whisk gently until just combined - don't overmix.
- 4** Pour 2 cups coconut milk slowly into the flour mixture while whisking constantly to prevent lumps. Continue whisking until you have a smooth, pourable batter with no lumps visible.
- 5 Bake the bibingka**

Divide batter evenly among prepared muffin cups, filling each about 3/4 full. Bake for 18-20 minutes until tops are golden brown and a toothpick inserted in the center comes out clean.
- 6** Remove from oven and immediately brush the hot tops with 2 tablespoons melted butter while the cakes are still warm. Sprinkle 2 tablespoons desiccated coconut evenly over the buttered tops.
- 7** Let cool in the muffin tin for 5 minutes, then carefully lift out using the banana leaves or remove from liners. Serve warm for the best texture and flavor.

Tips

Use banana leaves when available for the most authentic flavor—blanch them briefly in boiling water to make them pliable and easy to work with.

For the traditional charred top, use your oven's broiler setting for the last 2-3 minutes of baking, watching carefully to prevent burning.

Room temperature eggs mix more easily into the batter, creating a smoother consistency without overmixing.

Don't overfill the muffin cups—halfway full is perfect to allow room for rising without overflow.

Brush with melted butter immediately after baking while the cakes are still hot for better absorption and richer flavor.

Test doneness with a toothpick inserted in the center—it should come out clean or with just a few moist crumbs attached.

For extra richness, substitute some of the coconut milk with evaporated milk, a popular variation in many Filipino households.

Cool on a wire rack for exactly 5 minutes—any longer and they may become too cool, any shorter and the butter won't spread properly.