

Royal Bibingka Recipe: A Rich & Cheesy Filipino Coconut Rice Cake

Royal Bibingka (Filipino Coconut Rice Cake)



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Bibingka Base:

3 cups glutinous rice flour

1 can coconut milk

$\frac{3}{4}$ can condensed milk (reserve the rest for topping)

1 cup evaporated milk

3 tablespoons melted butter

3 eggs

$\frac{1}{2}$ cup sugar

... teaspoon salt

1 teaspoon vanilla extract (optional but recommended)

For the Toppings:

Remaining condensed milk

Grated cheese (Cheddar or Edam/Queso de Bola are both delicious choices)

DIRECTIONS

1. Preheat : Oven: Set your oven to 350°F (175°C). Lightly grease a baking dish (9x13 inch works well) or line it with parchment paper.
2. Mix : Wet Ingredients: In a large bowl, whisk together eggs, sugar, vanilla extract, and a pinch of salt. Add the melted butter, coconut milk, condensed milk ($\frac{3}{4}$ can), and evaporated milk. Stir until well blended.
3. Add : Dry Ingredient: Gradually add glutinous rice flour to the wet mixture. Whisk or stir until the batter is smooth and lump-free. Strain through a fine mesh sieve if needed for extra silkiness.
4. Bake - First Stage: Pour the batter into the prepared dish and bake for 30-35 minutes, or until the top is just set and lightly golden.
5. Add : Toppings & Finish Baking: Remove from the oven, spread the remaining condensed milk on top, and generously sprinkle with grated cheese. Return to oven and bake for an additional 10-15 minutes, or until golden and bubbly.
6. Cool & : Serve: Let the bibingka cool slightly before slicing. Enjoy warm or chilled-it's fantastic either way!

SWAPS & NOTES

Cheese : Traditional recipes use salty cheeses like Edam or sharp cheddar.

Feel free to experiment with gouda or even mozzarella for a milder melt.

Sweetness : If you prefer a lighter dessert, reduce the sugar or skip the extra condensed milk drizzle.

Gluten-free : Since it uses glutinous rice flour, this dessert is naturally gluten-free!

TIPS FOR SUCCESS

Don't overbake : You want a slightly chewy, soft center.

Check with a toothpick-it should come out mostly clean.

Let it rest : Bibingka sets as it cools, so don't skip the cooling step.

Use full-fat coconut milk for a richer texture and flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/royal-bibingka-recipe-a-rich-cheesy-philipino-coconut-rice-cake/>