

PUTO CAKE

This is a Filipino version of steamed “rice” cake though I don’t believe there is rice flour in Bisquick. While not quite the Chamorro poto, it’s a delish variation on a cupcake/muffin.

INGREDIENTS

Set 1

2 cups regular Bisquick

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup whole milk

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

2 whole eggs

Tools: *large steamer, large bowl, electric beater, napkins, 6-count mini muffin tin, tart shells or puto molds*

DIRECTIONS

Prepare your steamer, bringing the water to a rolling boil.

Use a napkin to smear white shortening on your 6-count mini muffin tin, tart shells or puto molds.

Place all of your ingredients in the bowl.

Beat on medium speed with an electric beater until well combined.

Fill each mold three-quarters full.

Place the basket half of the steamer on your counter.

Put the molds or tins in the basket.

Cover the top of the steamer with a kitchen towel.

Place the cover of the steamer on top of the towel; this prevents water from dripping onto the puto.

Steam for 8 to 10 minutes till done. The puto will rise and set like a cupcake.

Remove the basket from the boiling water and carefully uncover.

Unmold the puto and cool on a wire rack.

Store in a covered container at room temperature or in the fridge.

Reheat in the microwave if you like the puto hot.

Recipe courtesy Paula Quinene of PaulaQ.com.