

# Palitaw

## Ingredients

Sweet rice flour - about a cup  
3/4 cup water  
coconut flakes  
Lots of white sugar  
Toasted linga (sesame seeds)

## Directions

Mix rice flour with water to make dough.  
Make little balls then flatten.  
Boil water in a saucepan.  
Drop flattened dough balls into boiling water.  
The cakes are cooked when they float.  
Remove from water, let cool a little bit.  
Roll in combined sugar and toasted sesame seeds and coconut flakes.

That's it.

