

Puto (Rice Muffins)

Ingredients

- 2 cups rice flour
- 3 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup white sugar
- 2 cups coconut milk
- 1 cup grated coconut (or coconut flakes)
- 1 teaspoon anise seeds (optional)

Directions

Sift first four ingredients together.

In a mixing bowl, add coconut milk to sifted ingredients and blend well to make a smooth mixture.

Add anise seeds. Mix and blend thoroughly and fill greased muffin pans 2/3 full.

Cook in a steamer for 30 minutes. Test for doneness.

Muffins are done when toothpick or cake tester inserted in center comes out clean.

Serve hot topped with grated coconut, or butter.

