



***Recipes for
Simbang Gabi
– Dec. 17-24***

Bibingka

from <https://www.angsarap.net/2013/03/01/bibingka-2/>

INGREDIENTS

- 2 cups rice flour
- 2 cups sugar
- 2 ½ cups coconut milk
- 6 eggs, beaten
- 5 teaspoons baking powder
- ½ teaspoon salt
- 6 tablespoons margarine, melted
- Grated coconut
- Grated cheddar cheese
- Banana leaf
- Salted duck egg (optional)

INGREDIENTS

1. Sift together rice flour, baking powder, and salt. Set aside. Preheat oven to 375F.
2. Using a hand mixer beat eggs until frothy, add sugar and beat until sugar is dissolved.
3. Pour egg mixture into the flour mixture and start mixing together.
4. Add melted margarine and coconut milk. Mix evenly using a hand mixer at low speed.
5. Prepare some moulds lined with banana leaf.
6. Pour in batter into your moulds up to 3/4 full.
7. Bake at 375F for 15 minutes.
8. (Optional) Remove from oven then place salted egg slices.
9. Place back into the oven, turn onto grill mode, cover top with banana leaf to prevent it from burning then cook for 15 more minutes or until cooked (top should be a bit brown, like the photo above).
10. Remove from oven then brush with margarine and top with grated cheese and serve with grated coconut.

Ginger Tea

from <https://www.asianinamericamag.com/filipino-salabat-ginger-tea-with-lemon-honey-creme/>

INGREDIENTS

- ½ cup fresh ginger peeled, sliced in 1-inch thin slices
- 1 whole fresh lemon washed, seeded and sliced
- ½ large fresh apple peeled, cored, seeded and sliced (Red Delicious or Fuji or any sweet variety)
- 2 tablespoons honey
- 3 cups of water to boil

INSTRUCTIONS

1. Place the ginger, lemon and apple slices in a medium-sized stockpot.
2. Add 3 cups of water and bring to a boil. Reduce the heat and simmer for about 8 minutes. You will smell the gingery aroma from the brew and see the tea turn to a darker color.
3. If desired, press the fruits through a large sieve and add the strained liquid to the ginger tea. Pour the tea into a large teapot. Serve with a few tablespoons of honey.

