

wingko babat

Ingredients :

500 g Glutinous Rice flour (Tepung Ketan)

3 Eggs (separated)

3 cups desiccated Coconut

2 cups castor sugar

2 cups santan (Coconut milk)

vanilla essence

Method

1. Separate the egg.
2. Beat the egg whites and sugar until thick and creamy
2. Add the coconut milk
3. Add the flour coconut and vanilla fold in until well mixed
4. Pour into a baking tin with baking paper on the bottom and grease on the sides.
5. Beat the egg yolks and pour over the top of the cake mixture
6. Bake in 200° Celsius oven until golden brown approx. 20 mins.