

Puto (Filipino Steamed Cake)

Puto is an easy to make dessert or breakfast pastry and because of its very simple flavor it goes great with many foods. Try it with cheddar cheese, toasted coconut, butter, and even while eating barbeque.

Try using a more tender flour like cake or pastry flour for a more tender product. For an extra fluffy puto substitute coconut milk for the evaporated milk.

You can make puto-pao which is puto with some meat in the middle – similar to a Chinese pork bun, but the puto will be much denser. Use a small or moderate amount of cooked meat and push it in the batter before steaming.

Ingredients	Makes about 40 small cupcakes		Makes about 20 small cupcakes
All-Purpose Flour	1# 6 ounces	4 cups	11 ounces
Granulated sugar	15 ounces	2 cups	7 ½ ounces
Baking Powder	1 ounce	2 ½ tablespoons	½ ounce
Evaporated Milk	8 ounces	1 cup	4 ounces
Water	1# 4 ounces	2 ½ cups	10 ounces
Melted Butter, slightly cooled	4 ounces	8 tablespoons / 1 stick / ½ cup	2 ounces
Whole Egg, slightly beaten	1 each	1 each	½ egg*
Pandan extract or Vanilla Extract	To Taste	1-2 teaspoons	To Taste

*To use ½ of an egg, crack the egg in a bowl and beat it. Then pour 1 ounce into your batter (every egg weighs about 2 ounces)

1. Sift all dry ingredients together in a large bowl, preferably a large pitcher.
2. Combine evaporated milk, water, melted butter, whole egg, and flavoring together and whisk until completely combined.
3. Pour the liquid ingredients into the dry ingredients and whisk together until batter is no longer lumpy but still thick like pancake batter.
4. Pour the batter into individual silicone muffin cups until each mold is about 2/3 full.
5. In a steamer, begin boiling the water. Meanwhile arrange the molds in the tier of the steamer off of the stove. This will prevent you from burning yourself while you arrange the molds.
6. Steam the puto batter for about 22-25 minutes. If you would like to, place a small slice of cheddar cheese on the middle of the mold during the last 5 minutes of steaming.
7. When finished, remove from the steamer and dump out any excess water in the molds. Allow to cool until you can handle it and peel away the mold. You can serve it immediately or store it in an air tight container in the refrigerator about 5 days. Allow to warm up to room temperature before serving for best flavor.