**PUTO:**

<h3>Puto</h3>

<h3>Ingredients</h3>

<ul>

 <li>4 cups flour, sifted</li>

 <li>2 cups sugar, sifted</li>

<li>2 1/2 tbsp baking powder</li>

<li>1 cup evaporated milk</li>

<li>2 1/2 cups water</li>

<li>1/8 teaspoon Pandan essence</li>

<li>1/2 cup butter, melted</li>

<li>1 piece egg, raw</li>

<li>Small slices of cheese</li>

<li>4 cups water for steaming</li>

</ul>

<h3>Steps</h3>

<ol>

                        <li>In a mixing bowl, combine the dry ingredients starting from the flour, sugar, and baking powder then mix well.</li>

                        <li>Add the butter, evaporated milk, egg, water, and pandan essence (dissolve the pandan essence in water) then mix all the ingredients thoroughly.</li>

                        <li>Pour the mixture into individual molds.</li>

                        <li>If you are using non-quick melt cheese, you may put the cheese on top of the mixture; otherwise, put the cheese on top after steaming.</li>

                        <li>Pour the water into the steamer.</li>

                        <li>Arrange the molds in the steamer then steam for about 20 minutes.</li>

                        <li>If using quick-melt cheese, remove the cover of the steamer and top each puto with quick-melt cheese, then continue steaming (with the cover on) for 2 to 5 minutes.</li>

                        <li>Remove from the mold and arrange on a serving plate.</li>

                        <li>Serve either hot or cold. This goes well with dinuguan. Enjoy!</li>

                    </ol>

**LINAPET:**

 <h3>Linapet</h3>

 <h3>Ingredients</h3>

                    <ul>

                        <li> 2 kilograms of ground sticky rice</li>

                        <li>1 teaspoon salt </li>

                        <li> 1/2 kilograms sugar</li>

                        <li>1/2 kilograms of peanuts, roasted and ground</li>

                        <li>1/2 cup of sugar</li>

                        <li>Hot water</li>

                        <li>banana leaves</li>

                    </ul>

                    <h3>Steps</h3>

                    <ol>

                        <li>Prepare the rice mixture:In a large bowl,combine the gorund diket,salt,and sugar.Mix these ingredients thoroughly.</li>

                        <li>Create the dough: Gradually add hot water, ensuring you pour just enough to form a sti Linapetff dough. The consistensy is crucial to crafting</li>

                        <li>Enhance the peanut filing: Enhance the flavor by sweetening the roasted and ground peanuts with half cup of sugar</li>

                        <li>Prepare banana leaves: Get ready for wrapping process by wilting banana leaves over a fire. Cut them into square pieces, approximatly 10 inches each</li>

                        <li>Wrap the linapet and top with ground peanut</li>

                        <li>Boil the linapet by 20-30 minutes</li>

                    </ol>

**PALITAW:**

<h3>Palitaw</h3>

<h3>Ingredients</h3>

                    <ul>

                        <li>1 cup of glutinous rice flour</li>

                        <li>Water (as needed)</li>

                        <li>Grated coconut</li>

                        <li>Sugar</li>

                        <li>Sesame seeds (optional)</li>

                    </ul>

                    <h3>Steps</h3>

                    <ol>

                    <li>Mix glutinous rice flour with enough water to form a dough.</li>

                    <li>Shape the dough into small discs.</li>

                    <li>Boil water in a pot and drop the discs into the boiling water.</li>

                    <li>Once they float, remove them and roll in grated coconut mixed with sugar.</li>

                    <li>Serve warm.</li>

                    </ol>