

# ORDINARY PUTO



4 cups flour  
2 cups sugar  
2 tablespoons baking powder  
1 cup coconut milk  
1 cup powder milk  
3 cups water  
1/2 cup melted butter  
2 pcs eggs  
and 1 cup grated cheddar cheese

Just like an asian way of cooking steam buns.... Combine all dry ingredients in a mixing bowl. Mix well. Add butter, powdered milk, eggs, water and mix all ingredients thoroughly. Note: coconut milk is optional can be without it, Pour mixture in a silicon cupcake molds(1/4 cup per mold). Put grated cheese on top of the mixture. Pre-heat the steamer. Put the molds in the steamer and steam for 15 minutes. Remove the puto from the molds hoping you like and enjoy it.

BRON- Renato Miranda