

RECIPE

# Chocolate Hill Bibingka

Easy

45 min



## INGREDIENTS

FOR 3 PORTIONS

### Filling:

Nutella® (15g/portion)

### Topping:

Strawberries

Powdered sugar

### Utensils:

Frying pan

Spatula

Fork



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

## PREPARATION

- 1 | Preheat oven to 190°C. In a large bowl, combine rice flour, baking powder, sugar and salt and mix well.
- 2 | Make a well in the center of the mix and pour in melted butter, coconut milk, fresh milk and eggs. Whisk mixture until smooth.
- 3 | Arrange the pre-cut banana leaf on a cake pan or baking pan, butter the top and gently pour in mixture. Bake for 30 minutes until the top is golden brown.
- 4 | Remove from the oven and let cool. Serve with a 1tbsp spread of Nutella® on top, share and enjoy!

**Proud of your baking progress? We are, too!**

Share a pic (and the recipe) with the hashtag #nutellarecipe on social media.  
We'll love to see the worldwide web getting a little sweeter <3