



Christmas Workshop



Rabanadas

This Portuguese version of French toast is a treat to share with friends and family during the Christmas season.

- 1 medium loaf of French bread, cut into 1/2-inch slices
- 2 cups milk
- 2 tablespoons sugar
- rind of 1 lemon, grated
- 4 eggs
- vegetable oil
- 1/2 cup sugar and 1 tablespoon cinnamon, mixed

1. Place milk, sugar, and grated lemon rind in a medium saucepan. Slowly warm the mixture over low to medium heat. Remove from heat.
2. Beat eggs in a medium bowl.
3. Heat 1/4 inch of vegetable oil in a large frying pan over medium-high heat.
4. Soak each slice of bread in the milk mixture, and then dip each slice in the beaten eggs.
5. Transfer one or two slices of soaked bread to the frying pan. Cook until brown. Using a spatula, carefully turn the slice to brown the other side.
6. Put the cooked slices on a plate lined with paper towels to absorb the extra oil.
7. Sprinkle with sugar and cinnamon mixture. Let cool and enjoy!



Bibingka

In the Philippines, this Christmas cake is made in clay pots lined with banana leaves and baked over hot coals.

- 3 eggs
- 1 1/2 cups coconut milk, divided
- 3/4 cup sugar
- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 2 tablespoons butter, melted
- sugar and shredded coconut for sprinkling
- parchment paper

1. Preheat oven to 375°F (190°C).
2. In a medium bowl, beat the eggs.
3. In a large bowl, dissolve the sugar in 1/2 cup of the coconut milk.
4. Add the flour and baking powder to the milk mixture, and then add the remaining 1 cup of coconut milk.
5. Add the melted butter and eggs; stir well.
6. Line a round cake pan with parchment paper, leaving some paper sticking up above the side of the pan.
7. Pour the batter into the pan and bake for 40 minutes.
8. Immediately after removing from oven, sprinkle cake with sugar and shredded coconut. Let cool before serving.

