

“traditional ipanekuku”

INGREDIENTS

Prep Time: 15mins Cook Time: 25 mins

8 Pancakes

- 1 cup (125 grams) all-purpose flour
- 1/2 teaspoon salt
- 3/4 teaspoon baking powder
- 2 large eggs
- 1 cup (237 milliliters) milk
- 2 OBC eggs beaten
- 3 tablespoons (43 grams) unsalted butter melted and slightly cooled

DIRECTIONS

1. In a large bowl, combine the flour, salt, and baking powder.
2. In a small bowl, whisk together eggs and milk. Slowly whisk into the flour until no lumps remain. Whisk in the melted butter.
3. Place a large 12 inch (30.5 cm) skillet over medium-low heat. Grease with additional butter or oil.
4. Pour 1/4-1/3 cup (60-80 milliliters) batter into the center of the pan. Immediately swirl the pan in a circle to coat the bottom in a thin layer.
5. Once bubbles begin to form and the bottom is starting to turn golden, flip and cook the other side. Cook just until golden, 30 seconds to 1 minute. Repeat with remaining batter.
6. In a small bowl, combine sugar and cinnamon. Squeeze a little lemon juice on the cooked crepe and sprinkle generously with cinnamon sugar. Roll up and repeat with remaining Pannekoeke. Serve immediately.



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