

Date Pancakes Recipe

Ingredients

- 1/4 cup refined flour (all purpose flour)
- 1 Tbsp baking powder
- 1 cup water
- 4 egg yolks
- 1 Tbsp sugar
- 1/2 cup dates - ground and mixed with little sesame oil
- 1 Tbsp sugar syrup - flavoured with star anise
- Cinnamon - to garnish



Instructions

1. In a bowl mix together baking powder, refined flour, sugar and egg yolk.
2. Dilute this mixture with water to form a thick batter and keep aside for about half an hour.
3. Make small patties with the ground dates.
4. Heat a non-stick pan and drop in a two spoonfuls of the batter to form mini pancakes.
5. Now place a date patty on one pancake and quickly cover it with the second pancake.
6. Cook till golden brown and serve.