



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Serabi (Indonesian Pancakes)

- 1 cup Rice Flour
- 2 oz unsweetened dessicated coconut
- 1/4 tsp salt
- 1/4 tsp baking soda
- 1 1/4 cup coconut milk

DIRECTIONS

1. Combine the dry ingredients: flour, coconut, salt, and baking soda. Stir to mix everything. Pour in the coconut milk and stir to combine thoroughly.
2. Preheat a non-stick small pan with a lid on medium to high heat (you'll need the lid to steam the cake later), smear a little bit of oil.
3. Spoon about 1 Tbsp of the batter on the pan. This will make about 2-inch size mini pancakes. Depending on how big is your pan, you can probably fit in about 3-4 pancakes.
4. Cook until you see bubbles forming on the surface of the pancakes. Once you see those, you can cover with the lid and let the pancake continue to cook for another 3 minutes or so.
5. Remove from the pan and repeat by smearing some oil on the pan.

Enjoy!