

Little Chefs Dubai Pancake Recipes

Thai Coconut Pancakes (Gluten-free)

These coconut pancakes are like those sold at the night markets in Thailand. They can be served for dessert warm and topped with a few scoops of ice cream, OR they make a great breakfast or brunch dish on the weekends. Colorful and flavored with coconut, these pancakes are actually closer to crepes in thinness, and they're gluten free. Have fun with them and make several different colors (pandan essence provides the bright green color). A great brunch dish to make for Easter, or anytime you're feeling young and happy!

2 cups good-quality coconut milk
2 eggs
1+1/2 cups rice flour
3 Tbsp. glutinous rice flour (available at Asian food stores)
3-4 Tbsp. sugar
1/8 tsp. salt
1 tsp. baking powder
oil for frying
optional: a few drops of pandan essence (available in tiny bottles at Asian/Chinese stores)
optional: food coloring
optional: 1/4 cup dry shredded (baking type) coconut for garnish

1. Measure the two flours into a mixing bowl. Add the salt and baking powder, and stir to mix.
2. In another bowl, combine the eggs with the coconut milk and sugar. Whisk to dissolve the sugar and break up the yolks.
3. Pour wet mixture into the dry mixture and stir until you have a smooth batter (using a whisk will help get rid of any lumps).
4. If you'd like different colors of pancakes, divide the batter into a few separate bowls.
5. Add several drops pandan essence to make one bowl green (or make all of them green!). Make the others with colors of your choice. Leave one bowl plain.
6. Heat a small frying pan or crepe pan over medium-high heat for at least 1 minute (without oil), or until pan is very hot - this will help to keep the pancakes/crepes from sticking.
7. Now add a little oil (about 1/2 tsp.) and swirl it around the pan. Use a spatula to ensure the oil covers all surfaces.
8. Add about 1/4 - 1/3 cup batter (depending on how large or thick you want your pancakes/crepes), tilting the pan this way and that to distribute the batter.
9. Pancakes/crepes are ready to be flipped when small holes break out over the surface and edges are crisp. Flip the pancake and cook the other side briefly - 30 seconds to 1 minute. Add a little oil to the pan before making each new pancake. Sprinkle with toasted colored shredded coconut.

Crepes (European Style)

1 cup flour
1/2 tsp. salt

1 cup eggs
1 cup water

Break eggs in measuring cup until you reach one cup. Mix these with the flour, water and salt in a blender till smooth. Spray heated pan, pour in 1/4 cup of batter and swirl pan to cover. Wait for **all** the sides to peel off before you flip. Cook 1-2 minutes further and slide crepe in to plate. Serve with lemon juice and icing sugar, Nutella or syrup.

My Mom's Chocolate Chip Pancakes (American Style)

2 c. flour
1/4 c. sugar
4 tsp. baking powder
1 tsp. salt

2 eggs beaten
1 1/2 c. milk
1/4 c. butter or margarine melted

Mix flour, sugar, salt and baking powder. In another bowl, mix milk, eggs and melted butter. Add to dry ingredients. Mix well. Pour 1/4 cup fulls onto Hot, lightly greased pan. Sprinkle with chocolate chips, if desired. Cook till golden, flip and cook on other side. If you add chocolate chips, after you flip, reduce heat so chips don't burn. Serve with butter & syrup.