



COCONUT PANCAKES WITH MANGO

Prep 20mins – Resting 20mins – Cooking 10 mins – Serves 4 (12 pancakes)

5 tbsp desiccated coconut
30g butter + extra for frying
1 tbsp vanilla sugar
4 tbsp sugar
2 eggs
200ml coconut milk
100ml milk
225g flour
1 tbsp baking powder
a pinch of salt

To serve:

1 mango
1 tsp cinnamon
icing sugar for dusting
maple syrup to serve

Roast the desiccated coconut in a frying pan until golden and fragrant. Set aside.

Melt the butter and mix in a bowl with the sugar, vanilla sugar and eggs. Add the coconut milk and milk and mix again.

In a separate bowl, mix the flour, baking powder with a pinch of salt and gradually add to the coconut milk mixture. Mix until you get a smooth batter.

Set the batter aside and let it rest for 20 minutes.

Meanwhile peel the mango and cut into small cubes, put into a bowl and sprinkle with cinnamon.

Melt a knob of butter in a pan, use a tablespoon and drop one spoonful of batter for each pancake into a pan. Cook the pancakes over a medium heat until they start 'bubbling' on the surface. Once a few small bubbles appear, you know the pancakes are ready to be turned. Cook for another minute on the other side.

Stack the pancakes up on a plate, top with the mango, dust with icing sugar and pour some maple syrup over it all.

TIP:

- For an extra coconut kick, roast an additional 4 tablespoons of desiccated coconut and sprinkle over the mango.

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