

Recipe

Buckwheat Pancakes

By

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Ingredients

- 1½ C buckwheat flour (kuttu atta)
- ½ C sugar
- 1 Tbsp butter melted
- 3 Tbsp yogurt
- ¼ Tsp powdered cardamom
- 1 Tbsp grated orange rind
- 1½ C milk (or as needed)
- ½ C water
- Butter for cooking
- Honey (optional)

Preparation

1. Combine the first 8 ingredients in a mixing bowl. Whisk until smooth. If you desire a thinner pancake increase the quantity of milk or vice-versa. Adjust accordingly.
2. Heat a non-stick frying pan over moderate heat. Brush the pan with butter. For each pancake, ladle 4 Tbsp of batter into the pan. Cook until bubbles appear on the surface. Flip the pancake over and cook for another couple of minutes. (as only buckwheat flour is being used so, grease the pan with enough butter to avoid it sticking)
3. Transfer onto a plate and repeat the same for all other pancakes. Keep warm until all the batter is used. If desired serve the pancakes with honey or fresh fruits.

Serves

3-4 (depending on the thickness and size of the pancakes)

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Hare Rama Hare Rama Rama Rama Hare Hare**