

# iliki pancakes + pear caramel sauce



The weather is slowly changing and with that a new fruit season! For my first pear recipe, we will have iliki pancakes with my pear caramel sauce



## Ingredients

1 cup of self raising flour  
1 1/2 cup of mala  
1 teaspoon of cardamom

3 tablespoons of sugar  
1 egg

For the caramel

1 pear  
1 cup of granulated sugar  
1 tablespoon of butter

1/2 a cup of heavy cream  
1/2 a teaspoon of salt

## Method

Peel and cube the pears, blend it into a puree for a few minutes and once completely smooth, set aside.

For the caramel, add the sugar in your sufuria. Continually mix it until it turns from crumbly sticky mixture to a viscous brown liquid. Add the heavy cream while stirring, then add the pear puree. Once combined, melt in the butter. Let it simmer on low heat for about 5 minutes. Turn off the heat, mix in the salt, and then set aside for use later.

For the pancakes, In a separate bowl, mix the flour and your iliki. In another bowl, whip the mala, egg and sugar. Once frothy and combined, add in the dry ingredients and fold them in. Once JUST combines, proceed with the cooking. Each side will require about two minutes, once golden brown, plate and serve with the pear caramel sauce we earlier on made



SERVE WITH: some hot tea/milk/coffee

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/iliki-pancakes-with-pear-caramel-sauce/>

Video: <https://youtu.be/ye5fW5RqWnY>