



Fluffy, light, moist pancakes with raisins together with orange syrup made from freshly squeezed oranges make for an unforgettable breakfast!

Ingredients

For the pancakes

1 cup of flour

3/4 cup of mala (or buttermilk)

1/2 a teaspoon of baking powder

1/2 a teaspoon of baking soda

A hand full of raisins

4 tablespoons of sugar

1 tablespoon of margarine/butter

1 egg

1 teaspoon of orange zest



Method

Beat the egg and the mala for about 4 minutes or until it becomes frothy and becomes pale yellow. Then in a separate bowl, mix all the dry ingredients (flour, baking soda, baking powder, sugar) then add this to the egg-mala mix.

Add, the margarine, orange zest and mix all these just until they are all blended. Do not over mix, or try to smooth out the lumps.

After that, add your raisins and mix them in with your spoon then you can begin cooking.

Lightly grease your frying pan, and ladle your batter on it once it is hot enough. Allow at least 2 minutes on each side, with your pan on medium high, this allows the inside to cook and the outside to have an appetizing golden brown color, then once they are done, serve.

For the orange syrup

Ingredients

4 oranges

1 teaspoon of orange zest

3 heaped tablespoons of icing sugar (granulated sugar)

1/2 a teaspoon of margarine

Method

Squeeze your oranges and put the freshly squeezed juice in a sufuria together with your granulated sugar and orange zest on a shallow pan. Let this simmer for about 10-15 minutes. It will thicken and when it has the same consistency as honey, it is done.

As you wait for your syrup to be done, slice your apple, which we will use as a garnish.

Serve warm



SERVE WITH: Hot coffee, Hot tea, warm milk or on their own.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/carrot-kari/>