



Light fluffy pancakes with flavor of orange and fun burst of color as a result of the sprinkles. These funfetti pancakes were inspired by my young adorable cousins.

Ingredients

For the pancakes

1 cup or 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 sprinkles

4 tablespoons of sugar

1 tablespoon of margarine/butter

1 egg



1 teaspoon of orange zest

1/2 cup of freshly squeezed orange juice

For the milky syrup:

1/4 Cup of milk

2 tablespoon of heavy cream

3 heaped tablespoons of icing sugar (granulated sugar)

Method

Beat the egg and the mala for about 4 minutes or until it becomes frothy and turns 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 juice and mix all these just until they are all blended.

After that, add your sprinkles and mix them in with your spoon. Do not over mix, or try to smooth out the lumps. This allows the batter to remain thick enough so that the pancakes are nice and full.

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.

The syrup:

Put the milk, heavy cream and the granulated sugar a shallow frying pan on medium heat.

Once it starts to boil, turn the heat down to low. Let this simmer for about 10-15 minutes. It will thicken and when it has the same consistency as honey, it is done.

Plate your pancakes and pour your syrup on top of them and garnish with some more sprinkles. Simply delicious!!!



SERVE WITH: preferably with hot pilau, a rice dish, or on its own.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/potato-salad/>