



There are pancakes, and then there are custard pancakes with tangerine syrup! Yum!
Why not start your day with the right dish always ;)

Ingredients

1 cup of flour

3/4 cup of milk

1/2 a teaspoon of baking powder

1/2 teaspoon of margarine/butter

1 egg

1 teaspoon of tangerine zest

2 tablespoons of powdered sugar

2 tangerines

1/2 a teaspoon of baking soda

1 teaspoon of custard powder

4 tablespoons of sugar

Method

In a small bowl, mix the custard powder with some milk until it dissolves. Set aside.

In a bowl, whisk the sugar and the egg until it becomes pale yellow and frothy.

Mix the dry ingredients in a separate bowl and then add them in the bowl with the egg-sugar mixture. Pour in the milk and whisk.

After the ingredients have just mixed, pour in the custard mixture and mix it in. After it is done, heat your pan and pour bits onto it. Allow each side to stay on the heated surface until they turn golden brown. After they are done, plate them.

For your tangerine syrup:

Squeeze your tangerines and put the freshly squeezed juice in a shallow pan together with your powdered sugar and the tangerine zest on medium-low heat.

Let this simmer for about 10-15 minutes. It will thicken and when it has the same consistency as honey, it is done. Drizzle it on top of your custard pancakes, garnish with some fresh tangerine buds and serve.



SERVE WITH: hot tea or coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/custard-pancakes-with-tangerine-syrup/>