



With the back drop of the highschool holidays & memories of what my mom loved to make for us, here is my take of one of our family's favorite breakfast dish.

Ingredients

1 cup of selfraising flour	¼ a cup of dark chocolate, roughly chopped
1 cup of mala (or buttermilk)	3 tablespoons of sugar
1/2 a teaspoon of nutmeg	½ a cup of dessicated coconut
¼ teaspoon of cinnamon	1 egg

Method

Beat the egg and the sugar for about 4-5 minutes or until it becomes frothy and turns pale yellow.

Then in a separate bowl, mix all the dry ingredients (flour, nutmeg, cinnamon, dessicated coconut) then add this to the egg-sugar mix.

Mix this in while adding your mala to it bit by bit until it becomes slightly thicker than yoghurt but still heavy and sticky. After it is all evenly distributed, fold in your dark chocolate and once it is just mixed, you can begin your cooking.

Add some vegetable oil to a small sufuria. Once it is hot enough, take spoonfuls of the dough and drop one at a time into the oil. Allow each side to have 2 minutes until they turn golden brown then take from the heat. Drain with a paper towel then serve.



SERVE WITH: hot tea/coffee, warm milk with fresh berries

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-and-chocolate-chip-drop-scones/>