

# mango ginger pancakes



Typical Kenyan breakfast with a Kaluhi Twist, my mango ginger pancakes will make your breakfast warm and sunny.

### Ingredients

1 cup of flour (self raising)

1 egg

3/4 cup of mala (or buttermilk)

1/4 teaspoon of ginger spice

4 tablespoons of sugar

1/4 cup of mango pulp

1 tablespoon butter

### Method

Beat the egg and the sugar for about 4-7 minutes or until it becomes frothy and becomes pale yellow.

Then in a separate bowl, mix all the dry ingredients (flour, ginger spice) then add the egg-sugar mix to this. Bit by bit, add the mala until thick, then followed by the melted butter. Once combined, you can you can begin cooking.

Lightly grease your non stick 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.

After your pancakes are done, remove them from the heat, stack them up, garnish with some fresh mango and serve!



SERVE WITH: warm milk/ hot tea/coffee

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