



Ever wondered how a hug would look and taste like if it were food? Well, search no more! It would look and taste like my cinnamon pancakes with tree tomato sauce.

### Ingredients

1 cup or flour	1/2 a teaspoon of nutmeg
3/4 cup of mala (or buttermilk)	1/2 a teaspoon of cinnamon
1/2 a teaspoon of baking powder	4 Tree tomatoes
1/2 a teaspoon of baking soda	2 tablespoons of granulated sugar
1/2 teaspoon of ginger	1 teaspoon of lime zest
4 tablespoons of sugar	1/2 a lime, juiced

### Method

Peel and dice your tree tomato. Place this in a small sufuria together with lime zest, lime juice and 2 tablespoons of granulated sugar. Allow to simmer until the fruit turns syrupy and changes from bright orange to red. This will take about 15 minutes. Serve and allow to cool to room temperature.

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

Then in a separate bowl, mix all the dry ingredients (flour, nutmeg, cinnamon, baking soda, baking powder) then add this to the egg-sugar mix. Add your mala slowly while mixing everything together until just combined. Do not over-mix.

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 drizzle your lime tree tomato sauce and serve.



SERVE WITH: some warm milk, tea or coffee

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