



After watching my friend very effortlessly make her vibibi, I decided to try these on my own at home and for sure you will love them too!! <3



Ingredients

1 ½ cups of rice flour

3/4 cup of coconut milk

1 teaspoon of nutmeg

1 teaspoon of yeast

1 teaspoon of cardamom

3 tablespoons of sugar

1 egg

1 tablespoon of vanilla extract

Method

In a small bowl, add the yeast to some warm water. Set aside.

In a bigger bowl, add all the dry ingredients and mix them until combined. There after add the wet ingredients and mix until everything is combined. Set aside and allow to rise for about 30 min to an hour. There after, lightly grease your pan with some oil, then proceed to cook until golden brown and you are done.



SERVE WITH: tea or whatever else you feel would be bomb!

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

****Make sure you refer to the blog post and video for reference on how vibibi are traditionally made with rice****