



three spice butternut pancakes

Silky, spicy and with the warm inviting flavor of butternut! These three spice butternut pancakes are the best you will ever have! ;)



Ingredients

1 cup of all purpose flour	1 egg
1 cup of mala, at room temperature	1 tablespoon of vanilla extract
3 tablespoons of sugar	1 teaspoon of baking powder
2 tablespoons of butter, molten	1 teaspoon of ginger
1 teaspoon of nutmeg	1 cup of coconut milk
1 teaspoon of cardamom	1 1/2 cup of sliced butternut
1/2 a teaspoon of cinnamon	

Method

First thing, we prepare the butternut puree. Wash, peel and slice the butternut. Let this boil in the coconut milk until they are completely soft. Once soft, pop into a blender, together with some fresh ginger and blitz until it is a puree. Set aside.

For the pancakes, start with the dry ingredients: The flour, sugar, the three spices and the baking powder. Mix everything until completely combined.

In a separate bowl, whisk the egg, vanilla and mala. Once combined add the, dry ingredients followed by the molten butter and the butternut puree (about 3 tablespoons), and mix until they are JUST combined.

Ladle the batter onto your pan and give each side about 2 minutes then serve.



SERVE WITH: hot milk/ tea/ coffee

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

Video: <https://youtu.be/vBd92HEtb2M>

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