



Coconut Pancakes



TOTAL TIME

2h



DIFFICULTY



SERVINGS

5 persons

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INGREDIENTS

DOUGH

- 100g Wheat flour
- 100g Cassava flour
- 280ml Water
- 1/4 tsp Salt
- 3/4 sachet Saf-Instant yeast 11g
- 2 1/2 tbsp Sugar
- 4 tbsp Grated coconut
- 1/4 tsp Baking powder



FEATURED PRODUCT



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Pour the lukewarm water into a large mixing bowl and mix in the yeast.

Add the wheat flour, manioc flour, salt, sugar and coconut. Mix until the dough has an even consistency.

Knead for 5 minutes.

Cover and leave to rest for 1 hour.

Once the dough has risen, put it in a pan over a medium heat.

Cook for 2 minutes on each side.

You may also like:



Calabash Nutmeg
Twisted Doughnuts



Pepper and Onion
Sausage Rolls

Banana Puff-puff



Focaccia