

Mango Pandan Pancake

Inspired with a little bit of East and West flavours, pandan flavoured pancakes with and mango promises an adventure.

16 pieces    Easy  up to 5 Min.



Ingredients:

For Mango Pandan Pancake:

1 box Dr. Oetker Nona Pancakes Pandan
100 ml Vegetable Oil
100 ml Water
3 Eggs (large)
1 Mango (diced)
Coconut Milk

- 1 Preheat a crepe pan. Pan is ready when drops of water sizzle and disappear.
- 2 Mix Dr. Oetker Nona Pancakes Pandan with vegetable oil, water and egg. Stir well.
- 3 Pour $\frac{1}{4}$ cup of batter into the pan. Cook for $1\frac{1}{2}$ minute. When the bubbles at the edge of the batter pop and a hole is left which does not immediately close up, flip the cake gently.
- 4 Cook the other side for $1\frac{1}{2}$ minute or until golden.
- 5 Serve pancakes with diced mango and coconut milk. You will be amazed!