

Steamed Pancakes

Bring a twist of colour to your pancakes. Steam and transform them into pretty looking pancakes in a cup.

24 Pancakes  Easy  up to 5 Min.



Ingredients:

For Steamed Pancakes:
1 box Dr. Oetker Nona Pancakes Original
30 ml Vegetable Oil
300 ml Water
1 Egg (Large)
1 Food Colour
2 Porcelain Tea Cups

- 1 Bring water to boil in a steamer.
- 2 Mix Dr. Oetker Nona Pancakes Original, vegetable oil, water and egg in a mixing bowl. Stir well.
- 3 Divide the batter into different bowls, add your favourite colour and mix well.
- 4 Fill batter into different piping bags. Pipe your desire design of the batter into the porcelain cups (3/4 full).
- 5 Steam at low/ medium heat for 10 - 15 minutes or until cooked.

Video recipes: [Steamed Pancakes](#)