

Dessert Malpoa

Written by Mother's Touch

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Teacup	Water	For syrup
	250	Grammes	Sugar	
	50	Grammes	Raisins	
	50	Grammes	Cashew Nuts	
	1/2	Teacup	Coconut scraped (fresh)	
	1	Teaspoon	Aniseed (Suwa, Shopa)	
	500	ML.	Milk	
	500	Grammes	Flour, Maida - (Refined)	For batter
	1	Teacup	Ghee	

Method

1. Prepare the Syrup :- Boil two cups water. Add sugar. The syrup should be a little thick.
2. Mix raisins, cashew nut, coconut, aniseed and milk with maida and make a thick batter.
3. Heat ghee. Take about two tablespoon of batter at a time and spread on the pan to make the pancake. Deep fry both sides to light brown color.
4. Dip the pancake into syrup. Remove after about 4/5 minutes draining excess syrup. Can be served hot or after cooling.