

Crispy Thin Martabak

Ingredients

1/2 c Flour
2 1/2 T Rice Flour (plus 1
teaspoon)
1/4 c Sugar (plus more for
sprinkling)
1/2 t Baking Powder
1/4 t Baking Soda
1/4 t Salt
1/4 t Vanilla Extract
1/2 Egg
1/4 c Water (plus 2 tablespoons)
2 T Chocolate Sprinkles
2 T Cheddar Cheese (grated)
2 T Condensed Milk
1 T Butter

Instructions

1. In a bowl mix flour, rice flour, 1/4 cup sugar, baking powder, salt, vanilla, egg, and water until smooth and evenly mix. Set aside and let it rest for 1 hour. After 1 hour, add baking soda. mix until combined.
2. Preheat non-stick skillet over low heat then add some butter, pour the batter onto the pan and swirl to coat the pan with batter as thin as you can. Coat the side of the pan slightly all-around using a ladle.
3. When bubbles start appearing, sprinkle it with sugar evenly. Cover the pan and let the pancake cook until the sides and bottom are nice and golden.
4. Transfer the pancake to a big plate and quickly spread it with butter all over. Top with chocolate

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sprinkles, and sweet condensed milk and some with grated cheddar cheese, and sweet condensed milk.

5. Fold thin martabak in half then spread with more butter on top of the pancake and cut into 6 pieces. Repeat with remaining pancakes then serve and enjoy!