

Pandan Waffles

Ingredients

4 Eggs
3/4 c Sugar
13 1/2 oz Coconut Milk
1/4 t Pandan Paste
2 t Baking Powder
1 c Flour
2 c Glutinous Rice Flour
1/4 c Potato Starch

Instructions

1. In a medium bowl whisk together baking powder, flour, glutinous rice flour, and potato starch.
2. In a large bowl, add the egg, coconut milk, pandan paste, and sugar and whisk until combined, and light and frothy.
3. Add the dry ingredients to the wet ingredients and combine together using a spatula until no big lumps appear.
4. Preheat waffle iron over medium heat. Use a ladle and pour batter onto the waffle iron. Cook for 4 minutes, until lightly brown. Remove waffle to cooling rack. Serve immediately.