

# Pandan Pancakes with Coconut Filling

## Ingredients

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1 c Coconut Milk  
1 T Cornstarch  
5 T Sugar  
2 Egg  
1/2 c Flour  
3 t Baking Powder  
1 1/4 c Milk  
1 t Pandan Extract

## Instructions

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- 1.To make the coconut custard, combine the coconut milk, cornstarch, and 2 tablespoons sugar in a saucepan. Heat mixture at medium heat until simmering. Remove from heat.
- 2.In a medium bowl, crack 1 egg and whisk gently. Do not over whisk the egg.
- 3.Pour the hot coconut milk mixture into the bowl of egg gently, in a slow, constant stream while constant whisking the egg.
- 4.Once the mixtures are well combined, add back into the saucepan and cook over medium heat until thick. Remove from heat. Using a baking sheet lined with parchment paper, drop five dollops of custard and let cool in the freezer for about 30 minutes.
- 5.To make pancakes, in a large bowl, combine

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flour, baking powder, and 3 tablespoons of sugar.

Mix well using a whisk.

6. In another medium mixing bowl, combine the milk, 1 egg, canola oil, and pandan extract. Mix well using a whisk. Add the wet mixture into the dry mixture and mix until well combined.

7. In a large nonstick pan, heat on medium heat and spray with nonstick spray. Add one small ladle of batter, followed by a disk of coconut custard, and topped with a small amount of batter.

8. Once bubbles form on top of the pancake flip to the next side and cook until golden brown. Serve pancakes warm with butter and syrup.