

Martabak Manis

Ingredients

1 c Flour
2 3/4 T Caster Sugar (plus 1 1/2
teaspoons)
1/4 t Salt
1/2 c Water
2 Eggs
1/2 t Baking Soda
1/2 T Sugar
2 T Condensed Milk
1 T Chocolate Sprinkles
2 T Peanuts (chopped)
2 T Unsalted Butter

Instructions

1. Whisk flour, 2 3/4 tablespoons caster sugar and salt in a bowl. Add 1 egg and then get 1/2 cup of water and take out 1 tablespoon to save for later and pour the rest into the mix. Mix together about 1 minute. Cover the bowl with plastic wrap and set aside to rest for 1-3 hours.

2. After resting, add 1 egg and mix until combined. Heat a 8-inch frying pan with 1 tablespoon butter on low heat.

3. Meanwhile, prepare baking soda mix. Mix 1 1/2 tsp baking soda with remaining 1 tablespoon water. Add baking soda mix to flour mix. Stir until combined.

4. Pour the batter to the frying pan immediately. Slightly turn the pan around in circular motion to thinly cover the sides of the pan. When bubbles

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start to appear about $\frac{3}{4}$ of the pan, spread 1 $\frac{1}{2}$ teaspoons sugar. Cover the frying pan with lid.

Turn to low heat. Cook for about 5 mins or until the sides brown and the center springs back when slightly pressed down. Turn onto a cutting board.

5. Spread $\frac{1}{2}$ tablespoon butter on top and drizzle condensed milk, sprinkles, and peanuts. Cut martabak in half and fold top over.

6. Spread $\frac{1}{2}$ tablespoon butter on top and bottom then cut into 8 pieces.