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Mini sugar free sweet pancakes



Ingredients

1 cup flour
2 eggs
2/3 of a cup of milk
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoon olive oil
A pinch if cinnamon powder
1/3 of a cup of kithul or honey

Preparation

- 1 1. Beat eggs with milk and olive oil
- 2 2. Stir in the honey or kithul and cinnamon powder along with salt and
- 3 baking powder.
- 4 3. Beat in the flour stirring continuously
- 5 4. Pour 1/4 of the batter on a greased pan and cook both sides until
- 6 slightly golden brown.
- 7 *Serve warm as it is or with some fresh whipped cream and some fruits
- 8 Enjoy!

Cooks Note
