

Vitumbua

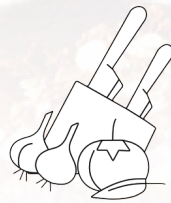
(Coconut Rice Pancakes)

Prep Time: 1 hour

Cook Time: 15 minutes

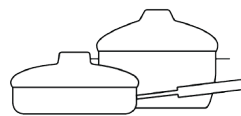
Servings: 12-15 pancakes

Fun Fact: These coconut rice pancakes are a popular fried treat in Zambia.



Ingredients

2 cups of rice	1 teaspoon of cardamom
1 teaspoon of yeast	1/2 teaspoon of almond extract
1 cup of canned coconut milk slightly warmed	1 can of coconut milk
2-3 tablespoons of coconut flakes (optional)	3/4 cup of brown sugar
1/2 teaspoon of salt	1/2 teaspoon of vanilla extract
3/4 cup of brown, white, or coconut sugar	



Directions

1. Soak 2 cups of rice in a large bowl for at least 4 hours (preferably overnight).
2. Drain water and pour rice in food processor or blender.
3. Add coconut milk, flakes, salt, sugar, spice cardamom, and yeast before blending.
4. Pour in a large bowl and cover.
5. Let batter rise in a warm area until it has doubled in size, or you see bubbles forming.
6. Add 1/2 teaspoon of oil to a frying pan. Warm oil over medium heat before adding batter.
7. Cook for 2-3 minutes on each side.
8. To create a coconut caramel dipping sauce, boil coconut milk and brown sugar in a pot or skillet. Reduce heat to medium low, stirring until the mixture is thick (about 20 minutes).
9. Let both cool before pouring sauce over pancakes.