



## Moroccan pancakes

**ingredients:** 200 g plain flour • 2 • ½ teaspoon salt • 1 tablespoon dried yeast • 1 teaspoon baking powder • 75 cl lukewarm water • 10 ml sunflower oil  
Garnish: butter and honey

### Preparation

Sieve the flour and combine with the salt in the cutter bowl.

Add enough water to obtain a thick batter. Dissolve the yeast and baking powder in a little water and add to the dough.

Cover and leave to rise for between 1 and 1½ hours.

Pour a small ladleful of batter in a frying pan and place it over a high heat.

As the baghir cooks, small holes will form on the surface.

Remove and set aside.

These pancakes can be served hot or cold, or warm with butter and honey.