

Martabak Manis, Indonesian Sweet Stuffed Pancake

INGREDIENTS

- 170 grams all purpose flour, approximately 1 cup
- 3 tablespoon granulated sugar
- 1/2 teaspoon salt
- 4 tablespoons of water, divided
- 230 ml water, set aside 2 tablespoons
- 1 egg
- 1/2 teaspoon vanilla extract
- 2 drops of yellow coloring
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda

Additional items for pancake filling:

- sugar
- butter
- Hagelslag / Dutch chocolate sprinkles
- Mozzarella cheese, shredded
- Sweetened condensed milk

DIRECTIONS

1. In a medium bowl, whisk together the flour, sugar, salt, and all but 2 tablespoons of the water.
2. Add in the egg, vanilla extract, and 2 drops of yellow food coloring.
3. In a small ramekin, mix together baking powder, baking soda, and 2 tablespoons of water. Add this mixture to the pancake batter.
4. Heat up a nonstick pan over medium-high heat. Pour the batter into the nonstick pan and reduce heat to medium-low.
5. When the batter starts to bubble, sprinkle granulated sugar on it. Cover the pan until the pancake is cooked through.
6. Transfer the pancake to plate. Spread butter into the pancake. Cut pancake in half. Top pancake with Hagelslag (Dutch chocolate sprinkles), shredded mozzarella cheese, and drizzle sweetened condensed milk over the pancake.
7. Put one half on top of the other half. Cut them into squares and serve.

Recipe provided by Wu Schaefer.



Mango Happy Soda: Soda Gembira Rasa

INGREDIENTS

- 1 tablespoon sweetened condensed milk
- 1 tablespoon mango syrup
- 9 ounces seltzer
- Ice

DIRECTIONS

1. Pour sweetened condensed milk, mango syrup, and seltzer to a glass and stir.
2. Add ice and sliced fresh mango. Serve.

Recipe provided by Wu Schaefer.

