



Kueh Dadar (Coconut Pancake)

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling: 1) 80 gram palm sugar or brown sugar 2) 40 ml plain water 3) 200 gram grated coconut, skin removed 4) 1/3 tsp salt 5) 2 tsp sifted glutinous rice flour
Batter: 1) 100 gram sifted plain flour 2) 1 egg 3) 1/3 tsp* salt 4) 1 tbsp* pandan juice or 'green' food colouring 5) 150 ml plain water

Instructions

Filling: 1) Cook palm sugar with water till palm sugar dissolves. 2) Add grated coconut and salt, stir-fry till mixture is fairly dry. 3) Remove and set aside. Batter: 1) Mix all batter ingredients till smooth and set aside for 1/2 hour. 2) Heat flat-bottomed frying pan and pour in a little oil. 3) Pour in 1 tablespoon batter and lightly swirl pan to let batter spread into a thin pancake. 4) Heat till pancake is cooked then remove and let cool. 5) Place coconut filling on pancake, fold left and right side then roll up like a spring roll.

Remarks: Coconut filling you can make 1 week beforehand and keep cool inside fridge. And also can be use for other kueh's filling such as Apam Mekar, Steam Apam, Onde-onde Goreng and etc....All recipes will be coming soon (Akan datang!!) *tsp - tea spoon
*tbsp - table spoon