



Mini Rice Flour Pancakes with Prugne Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2/3 cup rice flour
2. 1/3 cup cornstarch
3. 1 tbsp sugar
4. 1 tsp baking powder
5. 1/4 tsp salt
6. 1 egg
7. 2 tbsp olive oil
8. 1/2 cup plain yogurt
9. 1/2 cup milk

for the sauce:

1. 10 fresh prunes
2. 1tsp cornstarch
3. 1tbsp sugar
4. 2tbsp water
5. 2 tbsp apple juice

Instructions

Making the sauce: Remove the skin and the nut from the prunes. Cut them in half, pour in saucepan, add all other ingredients. Bring to boil. Reduce heat and cook 5 more minutes. Remove and set aside.

Making the pancakes: In a mixing bowl combine rice flour, cornstarch, sugar, baking powder and salt. In other bowl beat egg, add the oil, the yogurt and the milk. Add this mixture to the rice flour mixture. Do not overmix. Heat a non-stick skillet over medium

heat. Pour batter by tablespoonfuls into the dry pan. Cook the pancakes until golden brown on both sides.

Pour into a serving dish with the prugne sauce.