Maida Pancakes

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Maida is fine wheat flour, which makes it the perfect ingredient for baking mouth-watering desserts like pastries, cakes and biscuits along with delicious breads such as naan, bhaturas and your favourite snacks like samosas.

INGREDIENTS:

- ¾ cup Annapurna Maida (all purpose flour)
- Milk: 1 cup
- Sugar: 2 TBSP
- Baking powder: ½ tsp
- Butter: As required

PREPARATION:

- In a large bowl, combine the Annapurna Maida flour, sugar, and baking powder.
- Gradually add the milk to the dry ingredients, stirring continuously to avoid lumps.
- Heat a non-stick pan over medium heat and lightly grease it with butter.
- Pour a ladleful of the batter onto the pan and spread it evenly.
- Cook until bubbles appear on the surface, then flip and cook until golden brown.
- Repeat with the remaining batter.
- Serve your pancakes warm with your favorite toppings.

Raw Mango Cooler

Mint & Ginger Lemonade

Adai

Sweet Pongal

Saffron Cream Of Wheat Pudding

Spiced Chickpea Snack

Akki Roti

Moroccan Harira Soup

Coconut Chutney

South Indian Salsa