

How to Make Vietnamese Coconut Pandan Waffles (Banh Kep La Dua)

Makes 4 large waffles

INGREDIENTS

- 3/4 cup all-purpose flour
- 3/4 cup regular rice flour
- 1/2 cup tapioca starch
- 1 tablespoon baking powder
- 2 whole eggs
- 3/4 cup granulated sugar
- 1 can coconut milk (13.5 oz)
- 1/4 cup melted unsalted butter
- 1 teaspoon pandan flavoring

INSTRUCTIONS

1. In a large mixing bowl, sift together all-purpose flour, rice flour, tapioca starch and baking powder.
2. In another bowl, whisk together eggs and sugar until evenly combined. Add coconut milk, melted butter and pandan flavoring. Mix well.
3. Combine dry ingredients and wet ingredients. Mix together until the batter becomes mostly smooth. Small lumps are ok.
4. Preheat waffle iron.
5. Ladle 1-1/4 cup batter onto the preheated waffle iron. Cook for about 2 to 3 minutes. Serve immediately for best results.