

# VIETNAMESE COCONUT PANDAN WAFFLES (BANH KEP LA DUA)

Makes 5-7 standard size waffles

## INGREDIENTS

- 2 cups premix pancake flour
- 1 egg
- 1-1/2 cups coconut milk
- 2 tablespoons vegetable oil plus additional 1 tablespoon for greasing waffle iron
- 1/3 cup granulated white sugar
- 1/2 teaspoon pandan extract
- 1/4 cup shredded coconuts (optional)

## INSTRUCTIONS

1. In a large bowl, mix together premix pancake flour, egg, coconut milk, vegetable oil, sugar and pandan extract until smooth. Let batter sit for 30 minutes before cooking. Mix in shredded coconuts (optional) until combined.
2. Preheat and grease waffle iron with vegetable oil.
3. Ladle about 1/3 to 1/2 cup batter onto the preheated waffle iron. Close lid and cook until little to no steam rise from the waffle iron (about 2-3 minutes).