

# Martabak manis (Indonesian soft pancake) |

## Recipe for 4 servings

### Description

A kind of pancake topped with your choice of chocolate, chopped peanuts, condensed milk and cheese.

### Note

In Indonesia, there are two different versions of martabak that have little to do with each other. The one we've prepared today is the sweet version.

### Ingredients

#### Pancake

- 125 Gr Flour
- 75 Gr Sugar
- 2 Unit(s) Egg
- 120 Ml Water
- 1 Pinch(es) Salt
- 4 Gr Baking powder

#### Toppings

- 50 Gr Peanuts
- 100 Ml Condensed milk
- 50 Gr Dark chocolate
- 50 Gr Old cheddar

### Preparation

- Preparation time **45 mins**

#### Set up

Grate the cheese.

Crush peanuts and chocolate as needed.

#### Pancake

In a bowl, mix the eggs with the sugar (whiten).

Add water and salt.

In another bowl, mix the flour with the baking powder and pour the liquid mixture into the center.

Mix well and leave to rest for 10 minutes.

Make your pancakes in a non-stick frying pan with a little butter. Ladle in a little batter and cook over medium heat until bubbles appear on the surface. Turn the pancakes out onto a plate and spread with butter.

Cut the pancakes in half and sprinkle with sweetened condensed milk. Top one half with chocolate chips and the other with grated cheddar and roasted peanuts. Place the two pancake halves on top of each other and enjoy warm.

**Bon appétit!**