

Recipe

Kallappam

By

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Ingredients

- Fine rice flour - 2 cups
- Coconut milk powder - ¼ cup
- Rice flakes/ Aval - 1 cup
- Cumin seeds - ½ tsp
- Dry yeast - ½ tsp
- Warm water - ½ cup
- Sugar - 2 tsp
- Salt - as required
- Water - as required
- Oil - as required

Preparation

1. Soak sugar and yeast in warm water and keep aside.
2. Grind rice flakes, and cumin seeds to a fine paste adding enough water.
3. Add this paste to the rice flour.
4. Also add coconut milk powder and the yeast mixture.
5. Add enough water and make a thick batter of idli/ pancake consistency without forming any lumps in it.
6. Keep this batter in a warm place for overnight.
7. Add salt as required and stir well.
8. Heat a non-stick tawa and put a little oil on it.
9. Pour a ladleful of batter on to the pan. Do not spread the batter.
10. Cover and cook on a medium flame for 2 minutes.
11. Flip the appam and cook on the other side too, keeping it covered with a lid.
12. Kallappam is ready serve hot.

Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**