

# wingko babat (Pancake)

## Ingredients

- 200 g **glutinous rice flour**
- 200 g **coconut** (desiccated)
- 150 g **sugar**
- 150 ml **coconut milk** (thick)
- 25ml Warm water
- 1 Egg
- 5g Vanilla powder

## Directions

1. In medium bowl mix all ingredients and start to knead slowly with your hand.
2. Heat frying pan over medium heat.
3. Put one spoonful of mixture into the hot pan, cook slowly over low-medium heat until golden brown on both side.