

# Chocolate Peanut Indonesian Pancake

Martabak Manis

## Ingredients

- 2 cups all-purpose flour
- 1/4 cup + 1 Tbsp sugar, divided
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1 egg
- 1 1/2 cups water
- 1/2 tsp baking soda
- 2 Tbsp unsalted butter
- 1/4 cup crushed toasted peanuts or peanut butter
- 1/4 cup chocolate sprinkles or chips
- 1/4 cup condensed milk

## Directions

In a large bowl, whisk together the flour, 1/4 cup sugar, baking powder, salt, vanilla extract, egg and water until combined. Let the mixture rest for one hour. Whisk in the baking soda.

Heat an 8" lidded non-stick saute pan over medium heat (alternatively, add a tablespoon of batter to a regular pan and swirl all over). Add half of the batter and cook until the top starts to bubble. Sprinkle 1/2 Tbsp of sugar on top. Cover and cook until the bottom is brown and the top is cooked through.

Remove to a large plate and spread 1/2 Tbsp of butter on top. Sprinkle with the peanuts or spread peanut butter on it. Sprinkle with half the sprinkles or chips. Pour 2 Tbsp of condensed milk.

Carefully cut the pancake in two and fold one half over the other, so that the filling is touching. Spread 1/2 Tbsp of butter on top of the pancake, cut into portions and serve.

Repeat with a second pancake.