

## Chinese Pancake with Ground Peanuts Recipe

### Ingredients:

¾ cup glutinous rice flour  
1 tablespoon Tang flour  
¾ cup water  
2 tablespoons oil  
(mix all above ingredients and set aside for an hour)

### Filling (mixed together):

3 tablespoons desiccated coconut  
2 tablespoons stir-fried sesames  
2 tablespoons stir-fried peanuts (ground)  
2 tablespoons sugar

### Method:

Heat oil in a wok. Lift the wok up from heat and add a ladle of the batter. Swirl the wok to spread the batter evenly. Cook until set. Turn it upside down and fry the other side until slightly golden. Continue to fry the remaining batter until finished. Spread the filling on top of the pancake. Roll it up and serve.

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