

# MEXICAN PANCAKES WITH COCONUT

## Equipment

Measuring cups and spoons  
Chopping board  
Kitchen knife  
Hot plate  
Wooden spoon  
Spatula  
Large mixing bowl  
Egg beater  
Grater

## Ingredients

1 egg  
1 ½ cups milk  
2 cups of flour  
1 tablespoon of whole-wheat flour  
1 tablespoon baking powder  
½ tsp salt  
¼ cup brown sugar  
½ cup shredded coconut  
Juice from one lime (about 2 tablespoons)  
½ teaspoon lime zest  
¼ teaspoon of cinnamon  
4 tablespoons melted butter

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## How to make it:

- 1 Beat together the egg and the milk.
- 2 Stir in the rest of the ingredients and mix until smooth. If too thick, add more milk.
- 3 Pour ¼ cup of batter into greased hot plate heated at medium.
- 4 Cook for a few minutes on one side, until edges are brown and bubbles form in batter. Flip and cook on other side a couple more minutes.
- 5 Makes about 12 small pancakes.
- 6 Top with fresh pineapple and maple syrup.

