



## Jowar and Walnut Pancake

Serving: 1

Veg

### *Ingredients*

- -3 tbsp jowar (white millet) flour
- -2 tbsp grated apples (unpeeled)
- -2 tbsp finely chopped walnuts (akhrot)
- -2 tbsp finely chopped almonds (badam)
- - $\frac{1}{4}$  cup milk
- -1.5 tbsp grated jaggery (gur)
- -1 tsp ghee/ oil for greasing and cooking

### *Preparation Method*

- -Combine all the ingredients in a deep bowl and mix well.
- -Heat a non-stick mini uttapa pan and grease it with  $\frac{1}{4}$  tsp of ghee.
- -When hot, pour a spoonful of batter in each of the uttapa moulds and spread it evenly round.
- -Cook all the pancakes, using  $\frac{1}{2}$  tsp of ghee /oil, till they turn golden brown in colour from both the sides.
- -Serve immediately.