**Chebab (Cardamom Pancakes)**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 cup whole wheat flour
* 1 tbsp semolina (optional)
* ½ tsp cardamom powder
* A few strands saffron soaked in 1 tbsp warm water
* ½ tsp baking powder
* 1 tbsp date or jaggery syrup
* 1 tbsp oil or ghee (for cooking)
* ¾ cup water or milk

**Instructions:**

1. Mix flour, semolina, cardamom, baking powder in a bowl.
2. Add saffron water and sweetener. Gradually add water/milk to form a thick batter.
3. Heat a non-stick pan. Pour a ladleful of batter and let it spread naturally.
4. Cook on medium heat until bubbles form. Flip and cook the other side.
5. Repeat with remaining batter.

**Serving suggestion:** Serve with honey, or labneh