



Carrot Dorayaki

Ingredients :

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| • MELATI Wheat flour | 120 grams |
| • Carrot | 100 grams |
| • Eggs | 2 pcs |
| • Granulated Sugar | 2 tbsp |
| • Vanilla Powder | ½ tbsp |
| • Liquid Milk | 18 tbsp |
| • Baking Powder | ½ tsp |
| • Baking Soda | ½ tsp |
| • Lemon Juice | 1 tsp |



HOW TO MAKE :

1. Wash the carrots thoroughly, dice them, and blend together with 8 tbsp of liquid milk. Blend until completely smooth.
2. Whisk the two eggs with the granulated sugar until the sugar dissolves.
3. Add the flour and the blended carrot mixture, then stir until well combined.
4. Add 10 tbsp of liquid milk and baking powder, and stir until evenly mixed.
5. Add baking soda and lemon juice, then mix well and strain the batter. Let it sit for 15 minutes.
6. After 15 minutes, take a ladle of batter and pour it onto a preheated non-stick pan. Wait until bubbles appear on the surface, then remove.
7. Spread your preferred topping on the cooked dorayaki and it's ready to serve.

Makes 6 servings

**FLOUR
RECOMMENDATION :
MELATI FLOUR**

Cita Rasa Pangan Berkualitas

