

Madagascar: Mofo Gasy



Ingredients

- 1 cup rice flour (or regular flour if unavailable)
- 1/4 cup sugar
- 1/2 cup warm water or coconut milk (for added richness)
- 1/2 tsp active dry yeast
- A pinch of salt
- Vegetable oil, for greasing

Instructions

- In a bowl, dissolve the sugar and yeast in warm water or coconut milk. Let it sit for about 5 minutes until the mixture becomes frothy.
- Add the rice flour and salt to the yeast mixture. Stir well until smooth, then cover and let the batter rise for 1 hour.
- Grease a griddle or small, round pancake pan lightly with oil and heat over medium-low heat.
- Pour a small amount of batter (about 1-2 tablespoons) into each section of the pan, cooking for 2-3 minutes on each side or until golden brown and cooked through.
- Enjoy Mofo Gasy warm, plain or with a drizzle of honey or jam.