Ingredients

Quantity:	Measure:	Ingredients:	Descrip
2	Teacup	Water	For syru
250	Grammes	Sugar	
50	Grammes	Raisins	
50	Grammes	Cashew Nuts	
1/2	Teacup	Coconut scraped (fresh)	
1	Teaspoon	Aniseed (Suwa, Shopa)	
500	Ml.	Milk	
500	Grammes	Flour, Maida - (Refined)	For batter
1	Teacup	Ghee	

Method

1. Prepare the Syrup :- Boil two cups water. Add sugar. The syrup should be a little thick.

2. Mix raisins, cashew nut, coconut, aniseed and milk with maida and make a thick batter.

3. Heat ghee. Take about two tablespoon of batter at a time and spread on the pan to make the pancake. Deep fry both sides to light brown color.

4. Dip the pancake into syrup. Remove after about 4/5 minutes draining excess syrup. Can be served hot or after cooling.