



**Save the
Children**



SOMALI MALAWAH

A tasty, thin sweet pancake from Somalia, malawah is usually eaten for breakfast with butter, honey, or sugar. Perfect for cooking (supervised) with kids!

Makes 10–12

INGREDIENTS

260g plain flour
2 medium eggs
450ml of milk
3 tbsp of caster sugar
1.5 tsp of ground cardamom
1/2 tsp ground ginger
Pinch of salt
Vegetable oil for frying
Toppings of your choice

METHOD

1. Whisk the flour, sugar, spices, and salt together before whisking in the egg and the milk gradually until you have a smooth and fairly loose batter.
2. Heat a little oil in a large non-stick frying pan on a medium heat and ladle some batter into the pan, swirling it so it evenly spreads out. Fry for about a minute before flipping over and letting it cook on the other side.
3. Stack onto a plate while you get on with the rest.
4. Serve with toppings of your choice.

