

Nanna's Pesachdike Pancakes

Recipe By Sharon Lurie



Cooking and Prep:  20
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian

Source: KosherScoop.com

Certain aromas and smells can really jolt the memory. I was frying pancakes last Pesach and my son walked into the kitchen and said, "This smells like Nanna's house in Durban." We used to lock up the house and go down to Durban every Pesach. We'd arrive the day before Pesach, once everything had been done, and leave eight days later! What a pleasure! The smell of cinnamon and sugar melting on hot pancakes would wake us up almost every morning.

Ingredients (6)

Pancakes

- 3 extra large eggs
- 1 cup cold water
- 1 cup **Yehuda Matzo Meal**
- oil for frying

Topping

1 cup sugar

1 tablespoon cinnamon

Start Cooking

For the pancakes

1. Mix 1 cup sugar with 1 tablespoon ground cinnamon.
2. Combine the eggs, water and matzo meal until well blended. The consistency should be a pourable one.
3. Fry in a little oil until golden brown on both sides, remove and drench with cinnamon sugar. Some people also like to pour a little golden syrup on first, then drench with cinnamon sugar.
4. Serve immediately with fresh berries.