

# SOMALI ANJERO



Serves 2- 3



25 minutes

These light, crumpet-like pancakes are perfect for suhur. Drizzle with honey – a key Sunnah food – for extra health benefits. Both anti-bacterial and anti-fungal, honey helps regulate your blood sugar and boosts your energy levels. What better way to start your fasting day?

## Method:

1. Mix all the ingredients together but remember to add the water and milk together slowly.
2. After mixing the batter, leave it to ferment for at least two hours.
3. Use any non-stick pan to cook the Anjero at medium heat. Once the pan is hot, pour a ladleful of the batter and spread it from the centre outwards in a circular motion, repeatedly. You must do this as swiftly as possible, as the anjero cooks very quickly.
4. Cover the pan and allow the batter to dry up to create your delicious anjero.
5. Top with honey or sugar then serve.

Hanan - Events Assistant



## Ingredients

- 4 cups of self raising flour
- 3 cups of lukewarm water
- 2 cups of milk
- Pinch of salt

Topping:  
Add honey or sugar