

# Appa (Hoppers)



## Method

Dissolve the sugar and yeast with the water, then set aside to bubble.

Sift together

Add yeast mixture and coconut milk to the flour, mix all to form a smooth batter. Cover, and leave overnight on bench.

Heat and grease a hopper pan. Use 75mls of batter per hopper.

Tilt the pan, spreading batter thinly around the edges. Cook covered until done. Ease cooked hopper from pan with a blunt knife.

## ***Bittara Appa (Egg Hopper)***

The batter recipe and method is the same. The difference is in the cooking!

After tilting the pan this time slowly- to spread batter, add 1 egg to the bottom of the pan. Cover until cooked and serve.

## Ingredients

1 tsp Yeast  
2 tsp Sugar  
25 ml of Warm Water

225gms of Rice Flour  
Salt to taste

300 ml of Thick Coconut Milk

