

Apom Bokwa Recipe **(Bokwa Pancake with Palm Sugar Syrup Recipe)**

Ingredients:

200 g rice flour
1½ tablespoon glutinous rice flour
120 coconut milk
200 ml coconut water
80 ml lukewarm water
1 tablespoon instant yeast
1 tablespoon coarse sugar
⅓ teaspoon salt

Syrup ingredients:

100 g palm sugar (gula Melaka)
1 cup water
2 pandan (screwpine) leaves, knotted
30 g glutinous rice flour
125 ml thick coconut milk (from ½ coconut)
¼ teaspoon salt

Method:

Combine the pancake ingredients in a mixing bowl and stir together using a wire whisk. Stand for an hour or overnight in the refrigerator. Grease and heat up the apom (pancake) mould. Fill the mould ¾ full with the batter. Cover with lid and cook for 5-8 minutes, or until apom is set. Repeat until all the batter is used up. To make the syrup, bring palm sugar, water and pandan leaves to a boil in a pot. Stir to dissolve the sugar. Strain into a clean saucepan. Combine the glutinous rice flour, thick coconut milk and salt, and stir this into the palm sugar syrup in the saucepan. Cook over low heat until syrup thickens, stirring continuously with a wooden spoon. Serve syrup with the apom.