



Rhubarb Fritters

Introduction

Rhubarb pancakes, or “racuchy z rabarborem,” are a delightful and unique treat that

combines the tangy flavor of rhubarb with the fluffy goodness of pancakes. This traditional Polish recipe is perfect for breakfast or as a sweet snack. Easy to prepare and packed with flavor, these pancakes are sure to impress your family and friends.

Detailed Ingredients with measures

- 200 grams of rhubarb
- 1 cup of all-purpose flour
- 2 medium eggs
- 250 milliliters of milk
- 2 tablespoons of sugar
- 1 teaspoon of baking powder
- A pinch of salt
- Butter or oil for frying

Prep Time

The preparation time for rhubarb pancakes is approximately 15 minutes. This includes washing and chopping the rhubarb as well as mixing the ingredients together.

Cook Time, Total Time, Yield

- Cook Time: About 20 minutes
- Total Time: 35 minutes
- Yield: This recipe typically makes around 8 to 10 pancakes, depending on the size you choose to make them.

In conclusion, rhubarb pancakes provide a delicious and easy-to-make option for any meal of the day. Their unique flavor and light texture make them a splendid addition to your culinary repertoire.



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Detailed Directions and Instructions

Step 1: Prepare the Rhubarb

Cut the rhubarb into small pieces and set aside.

Step 2: Mix the Dry Ingredients

In a bowl, combine flour, baking powder, sugar, and a pinch of salt.

Step 3: Combine the Wet Ingredients

In another bowl, mix the eggs, milk, and vanilla extract until smooth.

Step 4: Combine the Mixtures

Gradually add the wet mixture to the dry ingredients, stirring gently until just combined. Be careful not to overmix.

Step 5: Incorporate the Rhubarb

Fold the chopped rhubarb into the batter until evenly distributed.

Step 6: Prepare the Pan

Heat a non-stick frying pan over medium heat and add a little oil or butter to coat the surface.

Step 7: Cook the Pancakes

Spoon a portion of the batter into the pan for each pancake, cooking for about 2-3 minutes on each side, or until golden brown.

Step 8: Serve

Serve the pancakes warm, optionally with powdered sugar or a drizzle of honey.

Notes

Note 1: Rhubarb Substitutions

If you do not have rhubarb, you can substitute it with other fruits like apples or

strawberries.

Note 2: Egg Alternatives

For a vegan version, you can substitute eggs with flax egg or applesauce.

Note 3: Storage Instructions

Store leftovers in an airtight container in the refrigerator for up to 2 days, and reheat in a pan or microwave before serving.

Note 4: Serving Suggestions

These pancakes can be served with syrup, yogurt, or fresh fruits for an extra touch.



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Cook techniques

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