



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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