

Ingredients

Basmathi Rice-2 cup

Coconut Powder-3 tbsp

Grated Coconut -1cup

Yeast-1/2tsp

Sugar -2tbsp

Boiled Rice-1/2cup

Salt -to taste

Method

Soak the rice for at least 5 hours ...

Then in a blender grind all the ingredients together with water leveled to the top of the ingredients and make fine batter...

Keep that aside for 7-8 hours

Now its ready to use ..

Take an Appam kadai,heat well and pour one serving spoon of batter and rotate the kadai in a circular motion .with more batter on the middle .(so that the batter spread along the kadai)
Then close it with the lid and cook..

When done slowly remove it from the sides

Serve appam with egg roast , potato stew or any of ur favorite dish...

Love

:)

Veena