



Light Maple Syrup Grand Father

Ingredients :

Batter:

- 1 Cup Flour (130g)
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon of Salt
- 2 Tablespoons of Butter (30ml)
- 1/2 Cup Milk (125ml)
- 1 1/2 Cup Maple Syrup (360ml)
- 3/4 Cup Water (180ml)

Preparation :

Mix flour, baking powder and salt in a bowl and mix with butter at room temperature. Poor the maple syrup and the water in the *CromoTanium* frying pan and cover. Put on medium heat and let it boil to 40°C. Then turn the heat to medium/low and uncover. With a spoon, drip the batter shaped like a ball (12 to 14) in the syrup. Cover and cook to a temperature of 80°C. Serve.