



Emperor's Coconut Pancakes

This is a colorful, tropical pancake, filled with mangoes and sweetened with coconut cream. The browned butter adds a nutty flavor. It tastes special, looks festive, but is simple to put together. Great for holiday brunch! 2012 Recipe Contest Honorable Mention by [Loanne C.](#)

Ingredients

- 6 TBSP butter, divided
- 1 cup thick coconut milk from a can
- 1 teaspoon vanilla
- 4 eggs, separated
- 2 cups [Pamela's Baking & Pancake Mix](#)
- 2 TBSP toasted almond meal
- 5 TBSP confectioners sugar, divided
- 6 TBSP sweetened coconut flakes, divided
- 3/4 cup dried cranberries, plumped up in hot water, divided
- 4 TBSP sweetened coconut cream (can usually be found in the liquor aisle for making Pina Coladas and other coconut drinks)
- 2 cups very sweet mangoes, cubed
- 2 TBSP cranberry jam

Directions

Melt 2 tablespoons butter in a 12-inch frying pan until butter foams and color turns brown. Let cool.

Open can of coconut milk without shaking. Spoon off 1 cup creamiest part of coconut milk from the top, and place in a large bowl. Add vanilla and 4 egg yolks. Mix well. Stir in Pamela's Baking & Pancake mix, browned butter, almond meal, 2 tablespoons confectioners' sugar, and 4 tablespoons coconut flakes. Set aside.

In another clean bowl whip egg whites. Add 1 tablespoon confectioners' sugar. Beat until stiff. Fold into pancake batter.

Set aside 2 tablespoons cranberries for garnish. Spray the same frying pan and heat to medium heat. Melt 1 tablespoon butter. Sprinkle pan with about 2 tablespoons cranberries and pour 1/4 of batter on top. Cook until edges are brown and pancake begins to set. Carefully flip and brown the other side. Transfer to a large plate. Repeat process 3 more times with remaining ingredients.

Spread pancakes with sweetened coconut cream. Toss mangoes with cranberry jam and divide equally over pancakes. Fold over each pancake. Sprinkle with remaining coconut, remaining confectioner's sugar, and reserved cranberries. Serve accompanied with more mangoes.

Chef's Inspiration:

Since I love Vietnamese coconut pancakes as well as Austrian Emperor's pancake (Kaiserschmarrn), I combined the two of them in this fusion pancake.

© Pamela's Products, Inc.