



Recipe Book

Preparation Time: **40 minutes**

Qatayef

(with Cream Filling)

Ingredients:

- 1 cup **Hayatna Yoghurt**
- 2 cups flour
- 1 tsp baking powder
- 1 tsp sugar
- 1/4 cup nuts (optional)



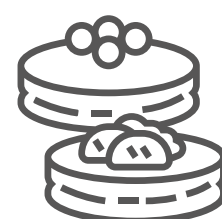
Steps:



1. Mix flour, baking powder, sugar, and **Hayatna Yoghurt** into a batter.



2. Cook small pancakes on a hot griddle until bubbles appear.



3. Fold pancakes into pockets, filling with nuts or sweetened **Hayatna Yoghurt**.

