



Recipe for Somalia

Canjeero

1 cup of yellow corn flour

2 cups of white corn flour

1/2 cup of all purpose flour

Sugar (1 cup, depending on preference)

Salt to taste

Butter

2-3 cups of water (or milk, depending on preference)

2 eggs

Mix the eggs, flour, milk, and water until chunks are smooth. Add sugar and salt to taste. Apply some butter to the non-stick frying pan. Pour 1/2 cup of mix in the pan (depending on preferred size) turn spoon around, swirl around until the mix has spread across the pan. Cover for 1 minute. Remove from pan, ready to be eaten. Add sugar or butter.