

# Paeng Ji Kluai



Thailand

## Ingredients

1 cup mashed overripe banana (3 medium bananas)  
1 cup unsweetened dried coconut flakes  
½ cup glutinous rice flour  
2 tablespoons granulated sugar  
2 tablespoons packed light brown sugar  
⅛ teaspoon salt  
Vegetable or coconut oil for cooking

## Directions

In a bowl, whisk together banana, coconut, flour, all sugar and salt until a thick, sticky batter forms.

Let batter sit for fifteen minutes at room temperature to soften coconut.

Grease griddle or nonstick skillet with oil and heat over medium heat. Place tablespoonfuls of batter on surface, at least 1 inch apart. Press down on batter with a moistened spatula to form round cake with 2-inch diameter.

When cakes are golden-brown on the underside (about 1-2 minutes), flip over and cook second side about 2 minutes longer. Cakes should be brown on both sides and firm on the inside. Remove from pan and cover loosely with clean towel. Repeat with remaining batter, continuing to grease pan as needed.

Let cakes cool slightly and serve.

## Jews in Thailand

Jews have always been welcomed in Thailand. Today's small Jewish communities are in Bangkok, Chiang Mai, Phuket, and Ko Samui. Most of the Jews are Ashkenazi descendants of refugees from Russia and the Soviet Union.

The Chabad house in Bangkok was an important center of disaster relief after the 2004 tsunami.

Half of Thailand's cultivated land is devoted to growing rice. There are 16 million rice farmers in Thailand, some of whom are Jewish.