

BAGHRIR

(slightly modified from [Tara's Multicultural Table](#))

2 cups (470 milliliters) lukewarm water 105-115°F
2 + 1/4 teaspoons (7 grams) active dry yeast
1 + 1/4 cups (210 grams) fine semolina flour
1/2 cup (65 grams) all purpose flour
1 tsp granulated sugar
1/2 teaspoon salt
2 teaspoons (7 grams) baking powder
Vegetable oil for greasing the pan

Pour the warm water into a blender and sprinkle the yeast over the top. Let sit for a minute before stirring to dissolve. Allow to rest about 10 minutes, until frothy.

Add the semolina, flour, sugar, and salt to the blender with the water and yeast. Blend until smooth, about 30 seconds. Add the baking powder and blend again briefly until incorporated. Either leave in the blender or transfer to a large bowl and cover with a cloth. Allow to rest for 30-45 minutes. Bubbles should begin to form on the surface.

Place a nonstick pan over medium low heat. Grease with a thin layer of vegetable oil. Once heated, pour about 1/4 cup (60 milliliters) of the puffed batter into the center of the pan in a circle. Cook just until no moisture remains on the top and little holes have developed throughout the pancake. Do not flip the baghrir. Adjust the heat higher or lower as needed to prevent the bottom from burning.

Remove to a serving plate and repeat with remaining batter. If you feel the batter is too thick when you fry the first one, dilute with a little water.