

Sri Lankan Egg hoppers

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/egg-hoppers-indian-recipe>

Ingredients:

- 7/8 tablespoon dried yeast
- 1 tablespoon sugar
- 1/4 cup warm water
- 2 9/16 cups rice flour
- 1 11/16 cups coconut milk
- 1 11/16 cups light coconut milk
- 8 eggs
- 2 egg whites whisked
- salt

Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 97 grams
3. Cholesterol: 425 milligrams
4. Fat: 60 grams
5. Fiber: 7 grams
6. Protein: 26 grams
7. SaturatedFat: 46 grams
8. Sodium: 390 milligrams
9. Sugar: 10 grams

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