

Cynthia's Rice Cakes

This is a savory dish, just something a little bit different than eggs and bacon for breakfast. Cynthia really liked this served with a little warmed maple syrup on the side.

Makes 2 Servings – Four rice cakes (or eight smaller ones)

Prep time: 10 Minutes

Ingredients

4 eggs Fresh ground black pepper 1/4 tsp Salt 1/4 tsp cardamom 1/4 tsp cinnamon 1 1/2 cups cooked rice (jasmine or basmati) 2 tablespoons butter
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Instructions

1. Beat the eggs with a fork in a medium bowl. Then mix in the spices, and blend thoroughly.
2. Add the rice to the bowl and blend thoroughly.
3. Heat up an 8-inch saucepan over medium low heat to make each rice cake separately. Or you can use a 12-inch saucepan to cook several at once.
4. When pan is warm, melt some butter. Then add some of the egg mixture and cook for about two minutes. Then flip the rice cakes and cook for one more minute.

NOTES

- It is easier to flip smaller rice cakes
- Try to get more liquid (and a bit less rice) for the first batch of rice cakes. I usually get too much rice in the first batch and have too much liquid for the second batch.