

Zucchini Pancakes

<http://allrecipes.com/recipe/zucchini-pancakes/detail.aspx?scale=6&ismetric=0>

Flavor Profile: Universal

Serves 6



Ingredients:

- 6 eggs
- 3 cups grated zucchini
- 1 cup and 2 tablespoons all-purpose flour
- 3/4 teaspoon white sugar
- 3/4 teaspoon salt
- 1/4 cup + 1 teaspoon olive oil
- 2 tablespoons baking powder
- 1/4 cup + 2 tablespoons butter, melted

Directions:

- 1) Shred or grate all zucchini, salt lightly, and leave to drain in colanders or on towels while measuring out all other ingredients.
- 2) Preheat griddle to 425 – 450 degrees.
- 3) In a large mixing bowl, beat eggs, add shredded zucchini and mix well, using a fork. Add flour, sugar, salt and oil, stir to blend well. Finally, add baking powder and mix well, using a large spoon. The batter's consistency should be like heavy whipping cream.

Spoon batter on hot grill (about 2T) for each pancake. Cook until there are no longer bubbles forming in the pancake – about 2 minutes. Turn over and cook 2 minutes longer. Rub pancakes with melted butter and serve immediately.

Makes 6 servings of 2 pancakes each.

Nutritional info not available at this time.