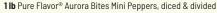


INGREDIE

DIRECTIONS

SAVORY PANCAKES

Recipe created by Eaman Almalky



4 eggs

1 green onion, chopped

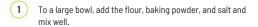
3 cups all-purpose flour

2 cups milk

6 tbsp oil

2 tbsp baking powder

1 tsp salt



- 2 Add in the green onions and 2/3 of the mini peppers and mix until all are coated.
- 3 In a separate bowl or measuring cup, add in the milk, eggs and oil and mix well.
- Make a well in the center of the dry ingredients and pour in the wet ingredients. Mix thoroughly until well combined.
- (5) Let the batter stands for 5 minutes.



Pour about 1/2 a cup of batter per

bottom is browned, the edges are

pancake. Flip over and cook for an

additional 2 minutes or so, then set

looking solid, and bubbles are coming up through the center of the

pancake onto preheated griddle/non-stick pan. Cook until the

aside to cool.

6

5 15 min

o min PREP.

10 min COOKING



4



easy

Top up the pancakes remaining peppers and toppings of your choice. Serve & enjoy!