

# Zucchini pancakes

## Ingredients

- 1 cup plain flour flour(G/F)
- 2 teaspoon baking powder
- 1 egg
- 1 1/2 cups buttermilk (or milk substitute)
- 1 (about 150g) zucchini, coarsely grated
- Olive oil spray
- Salt & pepper



## Method

1. Combine the flour and baking powder in a bowl. Season with salt and pepper. Make a well in the centre.
2. Add the egg and buttermilk whisk until just combined.
3. Add the zucchini and stir to combine.
4. Heat a large non-stick frying pan over medium heat. Spray with oil
5. Ladle the zucchini mixture into the pan. Tilt the pan to form a 10-13cm-diameter pancake.
6. Cook for 3-4 minutes or until bubbles appear on the surface. Turn and cook for 3-4 minutes or until golden and cooked through.
7. Transfer to a plate and cover with foil to keep warm. Repeat with the remaining zucchini mixture.
8. Serve topped with Zucchini salad

