


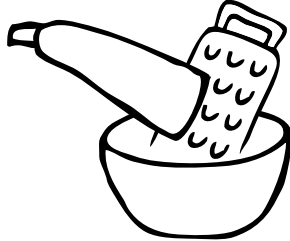
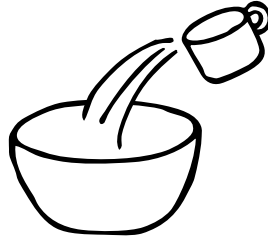

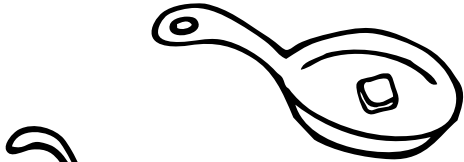
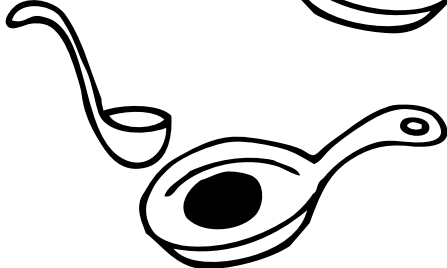
Zucchini Pancakes



What you need:

- 2 cups milk
- 2 cups grated zucchini, strained
- 2 Tablespoons sugar
- 2 Tablespoons oil
- 1 teaspoon salt
- 2 eggs, washed 
- 4 teaspoons baking powder
- 2 cups flour

What you do:

1. Grate zucchini. Strain through colander to remove any water. Measure strained zucchini into a bowl. 
2. Pour milk into bowl of zucchini. 
3. Add oil, sugar, salt.
4. Break one at a time into a small bowl. Beat and add to the zucchini mixture. 
5. Mix baking powder and flour in a separate bowl. Add to the zucchini mixture.
6. Stir BATTER so that all ingredients are mixed well.
7. Heat the griddles and add oil or butter. 
8. Pour one ladle of batter into each griddle to make a pancake. Flip pancake when batter is full of bubbles. 
9. EAT your delicious pancake! You may want to add syrup.

Mix a Pancake

Mix a pancake,
Stir a pancake,
Pop it in the pan;
Fry the pancake
Toss the pancake-
Catch it if you can.

-Christina G. Rossetti

