



Zucchini Pancakes

Adapted from [Better Than Doing Laundry](#)

BAH Note: File this away for the dog days of summer when you can't swing a stick without hitting a zucchini.

- 1/2 cup whole wheat flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1 tablespoon sugar
- 1/4 teaspoon kosher salt
- 1 egg
- 1/3 cup milk
- 1/2 teaspoon vanilla
- 1/2 cup grated zucchini

Place all the dry ingredients into a bowl and whisk to combine. In a second bowl, mix together the egg, milk, and vanilla. Add the zucchini to the wet ingredients and stir to combine.

Fold the flour mixture into the zucchini mixture until just combined and allow the batter to sit for 10 minutes.

Cook the pancakes in a nonstick skillet, lightly coated with vegetable oil, for approximately 3 minutes on each side or until golden, brown, and delicious.

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