

Chocolate Chip Zucchini Pancakes

Makes 8 4-inch pancakes
Prep time: 15 minutes
Cook time: 5 minutes



**Greater Cleveland
Food Bank**

INGREDIENTS

- 3/4 cup flour
- 1/2 cup oats (rolled or quick)
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp cinnamon (or more)
- 2 Tbs sugar
- 1 Tbs ground flax or chia seeds (optional)
- 1 cup milk (for fluffier pancakes, use buttermilk, yogurt, or less milk)
- 2 Tbs cooking oil
- 1 egg
- 1/2 tsp vanilla
- 1/2 cup shredded zucchini
- 1/3 cup chocolate chips (or raisins/dry cranberries)

DIRECTIONS

1. Mix flour, oats, baking powder, baking soda, cinnamon, sugar and flax in bowl
2. Mix milk, oil, egg, vanilla and zucchini in another bowl.
3. Pre-heat cooking skillet with oil or oil spray.
4. Mix wet and dry ingredients together until just moist.
5. Gently mix in chocolate chips.
6. Cook pancakes 1-2 minutes on each side.

Notes:

Top with yogurt and serve with fruit, nuts and breakfast meat and make it a meal!

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