

ZUCCHINI BREAD PANCAKES

(GLUTEN FREE)

SERVES 6 WITH SOME EXTRAS TO FREEZE
PREP TIME: 15 MINUTES. COOK TIME: 10 MINUTES

INGREDIENTS //

3 cups gluten free pancake mix (*or mix of choice*)
1 teaspoon baking powder
½ teaspoon cinnamon
¼ teaspoon ground ginger
⅛ teaspoon ground nutmeg
⅛ teaspoon ground cloves
2 tablespoons brown sugar
3 whole eggs
1 ¼ cup milk
2 teaspoons vanilla extract
2 cups shredded zucchini, sprinkled with a little extra sugar and drained of extra liquid
(*put zucchini in a colander with a heavy can over it to help drain*)
Chocolate chips (*optional*)

RECIPE FROM - THE MONTHLY SPREAD

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DIRECTIONS //

In a large mixing bowl, add dry ingredients together. In smaller mixing bowl, whisk the eggs, milk and vanilla together. Pour into dry ingredients and stir to combine. Fold the drained and sweetened zucchini into the mixture (*& chocolate chips of using*). If mixture is too thick, add more milk.

Cook pancakes as you would normal or on a hot, greased skillet. Cook until bubbles form, and then flip over golden brown pancakes that remind you of zucchini bread. Serve with butter and syrup.

GF *gluten free!*