

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Zucchini Bread Pancakes



Ingredients:

- 2 cups shredded zucchini
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2 large eggs
- 3 tablespoons olive oil
- 3 tablespoons brown sugar (I used *azúcar mascabado*)
- 1/4 cup plain yogurt
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans
- Butter or vegetable oil
- Maple syrup

Directions:

Squeeze as much liquid as possible from the shredded zucchini. (This liquid will make for soggy pancakes, so do NOT skip this step!)

In a small bowl mix together the flour, baking soda, cinnamon, nutmeg, and salt; set aside.

In a large bowl whisk together the eggs, olive oil, sugar, yogurt, and vanilla until smooth. Stir in the shredded zucchini. Add the dry ingredients into the zucchini mixture, stirring until well combined. Fold in 1/4 cup of the chopped pecans.

Melt 1 tablespoon butter in a small skillet over low heat. Pour 1/4 cup of batter into the skillet. Let cook for 2 to 3 minutes, until air bubbles start to form on the surface and the underside is a light golden color. Gently flip the pancake over and let cook until golden. Remove from skillet and repeat with remaining batter, adding more butter if necessary.

To serve top pancakes with a dollop of butter, a sprinkling of the remaining chopped pecans, and lots of maple syrup. **Enjoy!**

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