

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND

SCALLION PANCAKE

Prepared by Shirley Cheung

Yield: 25 (silver-dollar size) small pancakes

Ingredients

- 2 cups scallion, thinly sliced
- 2 eggs
- 2 cups sweet rice flour
- ½ cup rice flour
- 1 cup whole wheat flour
- ¼ cup all-purpose flour
- 1 cup canola oil
- 1 cup water
- 1 tablespoon salt
- ½ teaspoon baking powder



Instructions

In a bowl, mix all flour together until well combined. Beat eggs and add into the flour mix. Add thinly-sliced scallions and mix well.

Heat a frying pan and add 2 tablespoons of oil. Once hot, using a small ladle, scoop the batter and pour into the pan. Fry each side for 4-5 minutes until pancakes turned golden brown and crispy around the edges. Let cool before serving.

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