

## Zucchini Cheese Pancakes

4 large eggs, lightly beaten  
1 / 2 tsp black pepper  
1 / 4 cup (50g) olive oil or vegetable oil  
2 / 3 cup (57g) chopped chives or scallions, ~ 1 bunch scallions, trimmed and chopped  
2 tsp salt, to taste  
1 tsp dried basil\*  
1 tsp dried oregano\*  
4 cups (680g) coarsely grated zucchini, about one 10" zucchini  
1 3/4 cups (206g) all-purpose flour  
1 cup (113g) freshly grated Parmesan, Cheddar, Monterey Jack or other cheese (or a combination)

1. Preheat a griddle or frying pan over medium-high heat; if you have an electric griddle, set the heat to 400°F.
2. Beat the eggs with the oil, salt, and pepper until thoroughly combined.
3. Add the herbs, scallions, zucchini, and cheese, stirring to combine.
4. Stir in the flour.
5. Grease the hot griddle lightly. Drop the batter in 1 / 4 cupfuls onto the griddle (a muffin scoop works well here). If necessary, spread the cakes to about 3 1/2" to 4" diameter.
6. Cook the cakes for 3 minutes, or until they're brown on the bottom, and bubbles have appeared on their tops. The top surface will appear somewhat dry and set.
7. Flip the cakes and cook them for about 3 to 4 minutes on the second side, or until they're as moist/cooked as you like when you break one open.
8. Repeat until you've used all the batter.
9. Serve warm, at room temperature, or cold; with butter and grated cheese, or without. Store any leftovers, tightly wrapped, in the refrigerator. Reheat in a toaster or toaster oven, if desired.

Yields 20 cakes

From Amanda Shopa via King Arthur Flour's web site

<https://www.kingarthurfour.com/recipes/zucchini-cheese-pancakes-recipe>

### NOTES from Baker

1. \*Substitute 2 teaspoons Pizza Seasoning for the dried herbs, if desired, reducing salt to 1 1/2 teaspoons.
2. Dough can be stirred ahead but it gets more moist the longer it sits.