**ZUCCHINI PANCAKES**

Makes 2 dozen small pancakes

Low Medium Heat 2-3 minutes for each side

Serve with mayonnaise or favourite dip or salsa

1 cup flour

1 teaspoon baking powder

1 teaspoon seasoning

2 eggs beaten

1 clove garlic minced/crushed

4 cups grated zucchini

Olive Oil for low medium heat pan.

* In a bowl combine flour, baking powder, seasoning and set aside.
* In a large bowl grate zucchini, add crushed garlic.
* Blend eggs with zucchini and garlic.
* Add flour mixture to zucchini and mix until batter is well blended.
* Heat low medium pan with 1 tablespoon olive oil.
* Spoon 1 tablespoon zucchini batter on pan cook until edges look dry and firm then flip pancake and cook other side.
* 2-3 minutes for each side

TIP: Temperature will vary with stove and pans so know thy heated pan and stove!