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# **Mom's Zucchini Pancakes**



Allrecipes

Active time | Total time | Servings | Calories 5 20 min 30 min

197

I am 'Mom' and I have been making these for years. My whole family just loves them. Serve with a small dollop of sour cream. They go fast!

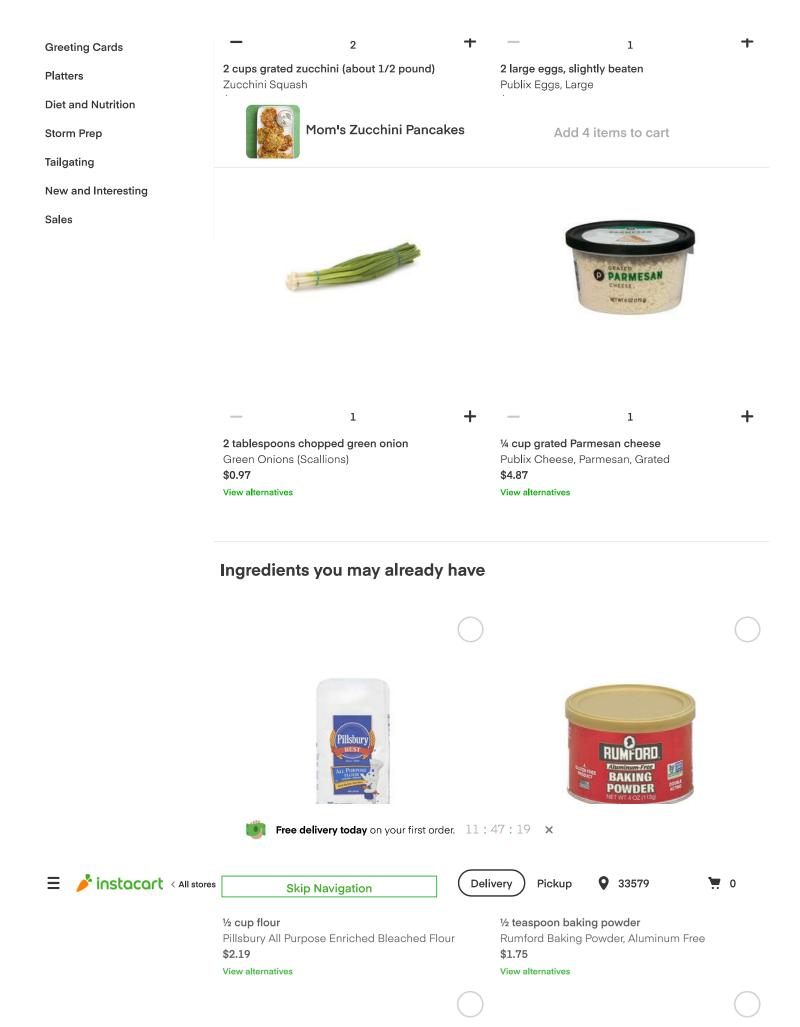
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### **Ingredients**

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### Mom's Zucchini Pancakes







1



1

1/2 teaspoon salt

Morton Iodized Salt, 26 Ounce

\$1.05

View alternatives

1 pinch dried oregano McCormick® Oregano Leaves \$3.09

View alternatives



1

1/4 cup vegetable oil, or as needed

Crisco Oil

\$5.53

View alternatives

### Instructions

- Prepare the ingredients:
  - 2 cups grated zucchini (about 1/2 pound)

- Skip Navigation
- ½ cup flour
- ¼ cup grated Parmesan cheese
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 pinch dried oregano
- ¼ cup vegetable oil, or as needed

2 biol grated zucchini with paper towers to remove moisture. Stil together zucchini, eggs, and onion in a large bowl. Mix flour, cheese, baking powder, salt, and oregano in a separate bowl; stir mixture into zucchini until batter is just moistened.

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### Mom's Zucchini Pancakes

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### **Nutrition info**

Fiber	lg	0%
Carbohydrate Total	12 g	4%
Calories	197 kcal	0%
Protein	6 g	12%
Sodium	376 mg	16%
Cholesterol	88 mg	29%
Saturated Fat	3 g	15%
Total Fat	14 g	22%

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Blueberry-Zucchini Bread



Chocolate Zucchini Cake



Mom's Zucchini Pie



Granny's Italian Zucchini Pie



5 min



75 mir



80 min



45 min