



# The **ingles** T a b l e

with Gigi Stewart  
**CHEESY ZUCCHINI CAKES**

## Shopping List

- 1 tsp of salt
- 1 tsp of turmeric
- 1 cup of gluten-free flour
- 1 tsp of baking powder
- 1 tsp garlic powder
- 1/2 cup of milk
- 1 egg beaten
- 1/4 cup chopped onion
- 1 cup shredded zucchini
- 1/2 cup of shredded cheese

## Cooking Instructions

1. Put in a bowl the gluten-free flour, the salt, the turmeric, the baking powder and the garlic powder and mix together.
2. Incorporate the milk, the egg, the chopped onion, the zucchini and the cheese. Mix together.
3. Pour 1 cup of warm broth and let it cook for 10 minutes while stirring.
4. Pour 2 pancakes on a hot oiled pan and cook both sides.

