

Zucchini Fritters

(contributed recipe from
Maria Schaller, Life from Scratch)

Makes: 4 servings

1/3 cup whole wheat flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/8 teaspoon pepper
2 eggs, beaten
3 cups zucchini or summer squash, shredded
1/3 cup onion, minced
2 garlic cloves or scapes, minced

Stir together flour, baking powder, salt and pepper in a bowl to combine. Add eggs and whisk into a smooth batter. Add shredded squash, onion, and garlic. Mix gently to combine.

Heat a cast iron skillet or griddle pan over medium heat and coat lightly with oil. Drop large spoonfuls of batter into the hot pan and flatten slightly with the back of the spoon. Cook until golden, about 1-2 minutes. Flip and repeat on other side until done. Enjoy!