



FRIEDMANS
APPLIANCE

WOOD  STONE

HEARTH OVEN COOKING CLASS



SCALLION PANCAKES

Ingredients (makes 4 pancakes):

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup hot water
- $\frac{1}{2}$ cup chopped scallions
- 2 tbsp sesame oil
- $\frac{1}{2}$ tsp salt
- vegetable oil for cooking

Cooking Instructions:

- Knead flour and hot water into a dough, rest 30 minutes.
- Divide into 4 balls, roll thin, brush with sesame oil, sprinkle scallions and salt, roll up, then flatten into rounds.
- Cook on a hearth griddle at 400°F, 2-3 minutes per side, until crispy and golden.