THE J.M. SMUCKER Co

Green Onion Pancakes

Prep Time	Cook Time	Serves	Difficulty
1 hr	25 mins	4	N/A

Ingredients

- **Dough:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 1 cup (250 mL) boiling water
- **Filling:**
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour
- 2 tbsp (30 mL) Vegetable Oil
- 2 tbsp (30 mL) sesame oil
- 1 cup (250 mL) green onions, thinly sliced
- additional oil for cooking

Directions

Step 1:

Combine flour and salt in medium bowl. Carefully mix in boiling water with wooden spoon. Mixture will look like oatmeal. Let sit until cool enough to handle, about 2 minutes. Turn out onto well- floured surface. Knead dough 3-5 minutes, adding enough additional flour if necessary to make a dough that is smooth and satiny, but still slightly sticky. Cover and let rest 30 minutes. Meanwhile, combine flour with oils for filling. Set aside.

Step 2:

Divide dough into 4. Shape each into a ball. Working with one piece at a time and keeping the remaining ones covered, roll on well-floured surface to a 12” circle (paper thin). Brush surface with flour and oil mixture. Sprinkle with 1/4 of green onions. Roll up into a tight cylinder and then roll cylinder into a cinnamon bun shape, being sure to tuck the edge under. Repeat with remaining dough pieces. Cover and let rest 5 minutes. Roll each one into a 7” – 8“ circle. Heat a frying pan with lid over medium heat. Add 1 tbsp (15 mL) vegetable oil and swirl to cover bottom. Place pancake in hot oil, cover and cook over medium, 1-2 minutes or until browned. Turn and cook another 2 minutes. Remove lid and continue cooking and turning until golden brown on both sides. Add more oil to pan if necessary and continue with remaining pancakes. Remove to paper towel lined platter. Gently hit pancakes with tongs or spatula to break up exterior. Enjoy.

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