



# Taiwanese pancake

NIBBLEDISH CONTRIBUTOR

## Ingredients

500g flour  
250g warm water  
3 spring onions, chopped  
peanut oil

## Instructions

1. Mix flour with water until both are well mixed
2. leave the dough in a tin/container and set aside, cover with wet clothes (to prevent dryness) for 20 mins
3. Divide the dough and roll it flat, sprinkle spring onions and oil, mix it into the dough, roll flat again
4. Fry in a greased pan, 1.5 minute on either side