

9-Layer Chinese Scallion Pancakes

Yield: 1 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-9-layer-cake-recipe>

Ingredients:

- 2 1/2 cups flour
- 1/2 teaspoon salt
- 1 pinch sugar
- 1 pinch five spice powder optional
- 3/4 cup water
- 2 tablespoons soy sauce
- 2 tablespoons water
- 1 pinch sugar
- 1/4 teaspoon garlic mashed, optional
- 1 tablespoon oil
- 5 scallions chopped
- salt
- 1 tablespoon sesame seeds
- oil for cooking

Nutrition:

1. Calories: 1540 calories
2. Carbohydrate: 249 grams
3. Fat: 42 grams
4. Fiber: 13 grams
5. Protein: 36 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 3780 milligrams
8. Sugar: 3 grams

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