

# Chinese Egg Pancake

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sweet-egg-pancake-recipe>

## Ingredients:

- 1 1/4 cups all-purpose flour
- 6 3/4 tablespoons hot water boiling
- 2 eggs
- 1 teaspoon lettuce leaves
- chili sauce or other paste for brushing !For the inner mixture 30g all-purpose flour 1 tablespoons vegetable oil

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 95 milligrams
4. Fat: 2.5 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 65 milligrams

---

Thank you for visiting our website. Hope you enjoy Chinese Egg Pancake above. You can see more 20 chinese sweet egg pancake recipe Unleash your inner chef! to get more great cooking ideas.