

Spiced Multi-layer Chinese Pancake

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 2 3/8 cups flour all-purpose
- 3/4 cup luke warm water
- 1 pinch salt
- 4 tablespoons cooking oil + plus more for brushing
- 5 ground Sichuan pepper or spice powder
- 2 tablespoons cooking oil
- 2 tablespoons doubanjiang Sichuan, finely chopped
- 3 garlic cloves minced
- 1 tablespoon oyster sauce
- 1/8 teaspoon Chinese five spice powder
- 1 tablespoon sugar
- 1/4 teaspoon black vinegar
- 2 tablespoons hot water
- toasted sesame seeds
- scallion Chopped

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 62 grams
3. Fat: 22 grams
4. Fiber: 3 grams
5. Protein: 8 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 200 milligrams
8. Sugar: 3 grams

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