



Onion Pancakes

Visual Recipe
by DAREBEE
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- 2 onions
- 1 ½ cup ~ 10oz ~ 300ml milk
- 1 ½ cup ~ 5oz ~ 150g flour
- 2 tbsps ground flaxseeds
- 1 tsp vinegar
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt

LEVEL UP! Add ½ tsp garlic powder.

4 PANGAKES

1



2



3



4



5



6



INSTRUCTIONS

1. Add all of the ingredients, except onions, to a mixing bowl.
2. Mix until well combined and set aside.
3. Preheat the oven to 400°F (200°C). Clean and slice the onions. Split into 4 portions and arrange on top of a baking tray lined with baking paper.
4. Bake in the oven for 10 minutes or until the onions are cooked through.
5. Pour the batter over the onions.
6. Bake in the oven for 20 minutes. Flip over and bake for another 10 minutes. Serve right away.