

# Cucumber Pancakes ( Tiffin Treats for Kids )

by Tarla Dalal



## Ingredients

- 1/3 cup **grated cucumber**
- salt** to taste
- 1/2 cup **rice flour (chawal ka atta)**
- 2 tbsp **shredded spinach (palak)**
- 2 tbsp fresh **curds (dahi)**
- 1/4 tsp **chilli powder**
- a pinch **turmeric powder (haldi)**
- 1 tbsp **oil** for cooking

## Method

1. Combine the cucumber and salt and keep aside for 10 minutes.

2. Squeeze out the water from cucumber and combine all the remaining ingredients in a bowl.
3. Add enough water (approx.  $\frac{3}{4}$  cup) and mix well to make a smooth batter. Keep aside for 10 minutes.
4. Divide the batter into 6 equal portions and keep aside.
5. Heat a non-stick tava (griddle), spread a ladleful of batter to make a 100 mm. (4") diameter circle.
6. Cook on a medium flame using  $\frac{1}{2}$  tsp of oil till it turns light brown in colour on both the sides.
7. Repeat with the remaining batter to make 5 more pancakes.

## **How to pack**

1. Cool slightly and pack in a tiffin box.